

HOW TO MAKE

# Hearty Sliced Pan Bread

MADE WITH

Choice Cracked Wheat Base

ITEM NUMBER

#40072

DESCRIPTION

Hearty wheat bread, with cracked grains and a touch of molasses for added texture and sweetness.

RECIPE

DOUGH

|                           |       |
|---------------------------|-------|
| Patent Flour              | 100%  |
| Water                     | ± 70% |
| Fresh Yeast               | ± 8%  |
| Choice Cracked Wheat Base | 67%   |



DIRECTIONS

1. Mix on low for 2 minutes
2. Continue on high for 9 - 11 minutes or until dough is fully developed. Target dough temperature 78 – 80°F
3. Rest dough for 5 – 15 minutes
4. Round and Divide to desired weight
5. Rest dough again for 10 – 15 minute intermediary proof
6. Sheet dough, top with desired rolled grain, and place in a loaf pan
7. Proof for 1 hour
8. Bake at 380 - 400 F°

