

HOW TO MAKE

Soft White Pan Bread

MADE WITH

Superior #14 White Bread Base

ITEM NUMBER

#60012

DESCRIPTION

Soft and tender white bread with a hint of sweetness.

RECIPE

DOUGH

Patent Flour	100%
Water	± 60%
Fresh Yeast	3%
Superior #14 White Bread Base	14%



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 or dust with flour, and place in a loaf pan
7. Proof for 1 hour
8. Bake at 380 - 400 F°

