

HOW TO MAKE

Whole Wheat Sandwich Bread

MADE WITH

BP Healthy Whole Wheat
50-50 Base

ITEM NUMBER

#40234

DESCRIPTION

Easy to use 50-50 base to make delicious and soft whole wheat bread. Great for in-store and retail bakeries.

RECIPE

DOUGH

Whole Wheat Flour	50%
Water	63% ±
Fresh Yeast	3%
BP Healthy Whole Wheat 50-50 Base	50%
Total	166%



DIRECTIONS

1. Mix all ingredients on 1st speed for 2 minutes or until incorporated.
2. Mix on 2nd speed until dough is fully developed.
3. Desired dough temperature is 78°F – 78°F.
4. Rest dough 10 minutes.
5. Scale and round.
6. Intermediate proof for 15 minutes.
7. Mould into loaf pans.
8. Proof for 60 minutes.
9. Bake at 380°F – 400°F.

