

# #221 WHOLE WHEAT BREAD

Piece Weight: 18 oz.

Case Count: approx. 24



## Setup

1. PLACE FROZEN DOUGH IN GREASED BREAD PANS. THAW IN REFRIGERATOR OVER NIGHT, KEEP COVERED WITH PLASTIC TO KEEP FROM DRYING OUT.

## Proofing

2. PLACE BREAD IN PROOFER SET TO APPROX. 100 F AND 85% HUMIDITY. (BUNS) PROOF 1 HOUR OR UNTIL PRODUCT HAS GROWN 2.5 TIMES LARGER. (BREAD) PROOF UNTIL CROWN IS 1/2 TO 1 INCH ABOVE PAN.

## Baking

3. BAKE FOR 28-30 MINUTES OR UNTIL GOLDEN BROWN WITH OVEN SET AT 375 DEGREES F.

## Packaging

4. REMOVE BREAD FROM PANS AND ALLOW TO FULLY COOL ON WIRE RACK BEFORE SLICING OR PACKAGING.