

#213 WHITE BREAD 1#

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 (BUNS OR BREAD) IN PROOFER SET TO APPROX. 90 TO 100 F AND 85% HUMIDITY. 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 25-30 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.