

# #268 JEWISH CARAWAY RYE BREAD (SEEDED)

Piece Weight: 18.25 oz.

Case Count: approx. 24



## Setup

1. PLACE FROZEN DOUGH ON LINED OR GREASED PANS. (KEEP COVERED WITH PLASTIC TO KEEP FROM DRYING OUT.)

## Proofing

2. SCORE TOPS OF LOAVES 3 TIMES WITH A RAZOR KNIFE.

3. PLACE (BUNS OR BREAD) IN PROOFER SET TO APPROX. 100 F AND 85% HUMIDITY. (BUNS) PROOF 1 HOUR OR UNTIL DESIRED SIZE.

## Baking

4. SPRAY WITH EGG WASH OR WATER AND/OR STEAM IN OVEN FOR 15-25 SECONDS DEPENDING ON EFFECTIVENESS OF STEAM.

5. BAKE AT 380 DEGREES FOR 28-30 MINUTES OR UNTIL GOLDEN BROWN.

## Packaging

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