

# #248 FARMER BREAD

Piece Weight: 18 oz.

Case Count: approx. 24



## Breakout

1. PLACE FROZEN DOUGH ON LINED PANS. THAW IN REFRIGERATOR OVER NIGHT OR AT ROOM TEMPERATURE FOR AT LEAST 2 HOURS. KEEP COVERED WITH PLASTIC TO KEEP FROM DRYING OUT.

## Proofing

2. PLACE BUNS IN PROOF BOX WITH SETTING AT 95-100 DEGREES, MOIST BUT NOT STEAMY. PROOF UNTIL CROWN IS ABOUT 1/2 INCH ABOVE SIDES OF PAN AND PAN IS FULL

## Baking

4. BAKE FOR 25-30 MINUTES OR UNTIL GOLDEN BROWN WITH OVEN SET AT 400 DEGREES F

## Packaging

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