

# STANDARD LOAF BREAD

## OVERVIEW

06-088

## INGREDIENTS

### Group Loaf

Ingredient	KG	%
Bread Flour	0.500	100.00
Water	0.250	50.00
BAKELS SWEET DOUGH BLEND	0.100	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	0.80
BAKELS SHORTENING	0.020	4.00
Total Weight: 0.874		

**Yield:** 2 x 400-g dough

## METHOD

How to do it:

1. Dry mix flour, Bakels Sweet Dough Blend and Bakels Instant Yeast for 30 seconds. Add water and mix at slow speed for 2 minutes.
2. Add Bakels Shortening and mix for about 5 minutes or until dough is well-developed.
3. Measure dough temperature.
4. Divide and scale into 400-g pieces. Round, cover and rest for 10 minutes.
5. Mold and place dough in well-greased loaf pans.
6. Proof (use template to check if adequately proofed prior to baking).
7. Bake at 180°C for 28 minutes. Remove immediately from the pan and let cool completely before packing.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet