

Whole Wheat Bread

Whole Wheat Bread Mix	50 g
Water 65F (+/-)	32 g
Compressed Yeast	1g
Total	83 g

Method of use:

Mix all Ingredients 2 minutes in Low Speed, then 8-10 minutes in High Speed.

Dough Temperature 76°-78°F

Make-Up As usual.

Proof (+/-) 1 hour at 90°F/85% R.H.

Bake with Steam 400°F for 30-35 minutes.



Bake the best with something good!

