



## Basic White Bread

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### INGREDIENTS

|   | <u>Baker's %</u> | <u>Amount</u> |
|---|------------------|---------------|
| Flour, white  | 100.0            | 13 lbs.       |
| Water, variable                                       | 61.0             | 1 gal.        |
| Yeast   | 3.25             | 7 oz.         |
| <b>Reddi-Sponge</b> <sup>®</sup> , Dough Conditioner* | 3.0              | 6 oz.         |
| Shortening  | 3.0              | 6 oz.         |
| Sugar   | 6.0              | 12 oz.        |
| Salt  | 2.0              | 4 oz.         |

### PROCEDURE

Scale all ingredients into mix bowl. Mix to thorough development. Mixed dough temperature: 82° - 86° F. Floor time: 15-45 minutes (longer time with lower temperature). Proof: slightly less to normal. Bake time: normal.

**Comments** (For a rich, white bread formula):

- Increase shortening to 5% (10oz.).
- Add 1-3% nonfat milk or buttermilk if desired.
- Add eggs if desired.

**Reddi-Sponge** reduces mix time and eliminates the need for fermentation through the gluten development action of L-cysteine hydrochloride. It relaxes the dough and increases its flowability. It also contributes milk solids for flavor, color and extending shelf life.

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