



HOME-STYLE WHITE BREAD

INGREDIENTS	Baker's %	Amount
Flour, soft wheat	10.0	18 oz
Flour, bread	90.0	12 lbs
Water	63.5	1 gal
Yeast, compressed	3.2	6.5 oz
Reddi-Sponge [®] , dough conditioner	3.0	6 oz
Shortening	4.0	8 oz
Sugar	3.0	6 oz
Salt	2.0	4.5 oz
Whole Egg, liquid	optional	optional
Teklac [®] , sweet dairy whey	4.0	8 oz

PROCEDURE

1. Scale all ingredients into mixing bowl.
 2. Mix to thorough development with a final dough temperature of 82-86°F.
 3. Give dough 15-45 minutes (longer time with lower temperature) floor time.
 4. Proof dough slightly less to normal.
 5. Bake.
- Flour, soft wheat or pastry flour.
 - For added richness, replace 3-5% of the water with whole eggs.

BENEFITS

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 for better machinability. **Teklac** and **Reddi-Sponge** both contribute milk solids for flavor, color and extended shelf life.