



PORTUGUESE SWEET BREAD

INGREDIENTS	Baker's %	Amount
Flour, bread	100.0	50 lbs
Water	44.4	22.2 lbs
Sugar	23.0	11.5 lbs
Eggs	21.0	10.5 lbs
Shortening	8.0	4 lbs
Nonfat Dry Milk	6.0	3 lbs
Butter	4.0	2 lbs
Reddi-Hearth , dough conditioner	2.5	20 oz
Yeast, Instant Dry	2.4	19 oz
Salt	1.6	13 oz
Lemon Extract	1.1	9 oz
Vanilla Extract	1.1	9 oz

PROCEDURE

1. Cream sugar, salt, non-fat dry milk and shortening until smooth.
2. Mix in eggs and extracts.
3. Add flour, yeast and **Reddi-Hearth**.
4. Add water and mix to thorough development with a final dough temperature of 82-86°F.
5. Give dough 15-45 minutes (longer time with lower temperature) floor time.
6. Scale and shape into round shapes.
7. Proof.
8. Bake at 375°F until golden brown.

BENEFITS

Reddi-Hearth reduces mix time and eliminates the need for fermentation through the gluten development action of L-cysteine hydrochloride. It provides processing tolerance plus improves bread texture and volume. **Reddi-Hearth** provides dairy solids. Non-fat dry milk can be reduced 25%.