



YOGURT BREAD

INGREDIENTS	Baker's %
Flour, hotel & restaurant	100.00
Baking Powder	2.47
Baking Soda	0.73
Salt	0.46
Culturtek , cultured whey protein concentrate	11.79
Sugar	42.70
Shortening, all purpose	21.01
Whole Egg, liquid	17.32
Vanilla Extract	0.61
Water	66.79

PROCEDURE

1. Beat shortening and sugar at No. 6 speed of a Kitchen Aid mixer for 5 minutes.
2. Add egg and vanilla, and continue to beat for 3 minutes.
3. Combine dry ingredients together in a separate bowl.
4. On low speed add dry ingredients to creamed ingredients, alternately with water, beginning and ending with dry ingredients.
5. Pour into greased loaf pan.
6. Bake at 350°F for 55 minutes.

BENEFITS

Culturtek provides body and viscosity to the bread batter. It helps retain moisture in the bread plus provides a yogurt, cultured flavor.