

## BREAD BAKING TIPS

There are *many* ways to do it right. There are a few ways to do it wrong.  
Following are some tips to help you avoid problems and failures.

Crust is too thick

Too much flour  
Insufficient rising time  
Oven temp. too low

Bread has holes in it

Insufficient kneading time  
Dough rose too long

Baked loaf crumbles

Dough not mixed well  
Rising area too warm  
Dough rose too long

Top of bread cracks

Cooled too rapidly  
Dough too stiff  
Rising place too cool

Bread has sour taste

Rising area too warm  
Dough rose too long

Did not rise in oven

Dough rose too long  
Rose in too warm temp.

Dough does not rise

Water not warm enough  
Dough rose too long  
Rising place too cool  
Yeast too old

Bread is heavy and small

Too much flour  
Dough did not rise long enough  
Yeast is too old

Has dark streak

Uneven mixing  
Bowl greased too heavily  
Not covered during rising

Bread is wet inside

Loaf under baked  
Insufficient rising

Bread fell in oven

Dough rose too long and got too light

Does not brown on sides

Pan too light  
Poor pan placement  
(overcrowded in oven)

Bread tastes like yeast

Rising time too long  
Too warm rising place

Bread is doughy on bottom

Not removed from pans to cool on wire rack

Bread sinks

Too much water

For best results in shape and texture, bake in bread pans that measure 3 ½ to 4" in width. If pans are too broad, the bread fails to form a crown and is flat on top. (Broader pans are best reserved for baking meat and ham loaves.

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Many bread bakers recommend placing the pans of bread in a cold oven and then turning the thermostat to the desired temperature. By doing this, the bread is less likely to crack along the sides.