



# White Bread Loaf

## HOME PREMIX

# Baked2GO®

This recipe will make you **three loaves of approximately 650g** each (precooked weight). It is very important to properly measure the **weights** indicated as well as the **temperature** of the water for the yeast.

The dough of our bread is more liquid than traditional bread dough and it is normal for it to be sticky.

### You will need:

- Mixer with a flat beater
- Scale
- Spatula
- Whisk
- 3 bread molds
- Containers
- 1025 g of Home Premix Baked2GO
- 100 g of canola oil
- 1 large egg (55 g)
- 785 g of water between 38° C and 43° C
- 25 g of traditional yeast
- 1/2 tea spoon of sugar



**1** In a small bowl, mix and whisk **55g of egg** and **100g of canola oil** until it forms a uniform consistency.



**2** In a separate pot, pour **25g of traditional yeast** and **1/2 tea spoon** of sugar in **785g of water at 40° C**. Mix until the yeast is well dissolved.

Let rest for **15 minutes**.



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**3** Weigh and place in the mixer bowl **1025g of Home Premix Baked2GO**.



**4** Pour the egg-oil and water-yeast mixtures on the flour mix in the bowl of the mixer and mix at low speed for 2 minutes.



**5** stop the mixer to scrape and unstick all the lumps of unmixed flour in the bowl. Then mix for an additional 2 minutes.



**6** Evenly oil the inside of the metallic molds and pour 650g of dough in each. Carefully flatten the surface of the dough.

**TIP:** Use a flat beater with the mixer, as shown in the picture, and not a dough hook.

**TIP:** To flatten the dough, use a silicone spatula and dampen it frequently in hot water as you flatten the dough surface. Do not let the dough stick to the spatula.





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**7** Fill a metallic dish of hot tap water and place it on the bottom shelf of the oven

**TIP:** The hot water will increase the oven humidity during the proofing and baking of the bread.



**8** Place the molds on the **middle shelves of the oven** above the metallic dish of hot water. Turn on the oven light and let the bread proof for **25 minutes**.

**TIP:** The oven light helps to slightly increase the proofing temperature.



**9** After 25 minutes of proofing, leave the dish of hot water and the molds in the oven and bake at 365°F for 45 minutes.

**TIP:** Set the oven temperature to 365°F. Time 45 minutes from the moment the temperature reaches 365°F.



**10** Once the baking is finished, remove the molds from the oven. Let cool for 10 minutes and unmold immediately after. Let the bread cool before slicing it.

**TIP:** Do not leave the bread to cool longer than 15 minutes in the mold.