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Marble Taro

Sweet bread made with mixed grains and filled with our signature taro paste.

🕒 PROOF IN 1.5-8 HRS

🕒 BAKE IN 18-20 MINS

Nutrition Facts

6 servings per container
Serving size 243g (8.6 oz)

Amount per serving
Calories 640

% Daily Value*

Total Fat 16g	25%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 530mg	22%
Total Carbohydrate 112g	37%
Dietary Fiber 2g	8%
Total Sugars 33g	
Includes 0g Added Sugars	0%

Protein 12g

Vit. D 0%	•	Calcium 2%
Iron 20%	•	Potas. 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

What We Send

Dough (6)
Recipe Card

What You Need

Baking Tray
Parchment Paper

Proofing Methods

Proofing with home oven:

🕒 1.5-2 HRS

Adjust oven racks, as needed, depending on the amount of dough proofing. After the dough is fully defrosted (or has reached an internal temperature of 60°F), boil a pot of water. Place the boiled pot of water on the bottom of the oven and the tray(s) of dough on the rack(s) above the boiled water. Please make sure the oven is completely OFF. Change out boiled water every 30 minutes until dough is fully proofed. Only open oven when changing out the water to maintain as much heat and moisture as possible. Use these water changes as an opportunity to check on your dough size. Once your dough has fully proofed you may proceed to Step 3!

Proofing at room temperature:

🕒 8 HRS

Place defrosted dough in a cool, dark area. If you have a container larger than the tray, place it over the top. If not, you may use a damp paper towel or a clean/dry dishcloth. This will prevent the surface of your dough from drying out. Once your dough has fully proofed you may proceed to Step 3!

Warning: Baked goods will be hot when pulled out of the oven and can cause burns if not allowed to cool.

INGREDIENTS: TARO PASTE, HIGH GLUTEN WHEAT FLOUR, WATER, CAKE FLOUR, MARGARINE, EASY MIXED GRAINS(RYE FLAKES, ROLLED OATS, ROLLED WHEAT, FLAX SEED, MILLET SEED, SESAME SEED, WHOLE WHEAT FLOUR, DRIED MOLASSES, SALT, CONTAINS 2% OR LESS OF THE FOLLOWING: SOYBEAN OIL, LACTIC ACID, DIACETYL TARTARIC ACID ESTERS OF MONO-AND DIGLYCERIDES, DILL, SODIUM DIACETATE, DEXTROSE, ENZYMES, ASCORBIC ACID.), SUGAR, YEAST, SALT, MILK POWDER, DOUGH IMPROVER, DOUGH CONDITIONER, SOYBEAN OIL, DOUGH SOFTENER, MOLASSES. CONTAINS MILK, SOY, SESAME SEED, WHEAT.

ALLERGEN CONTAINS: WHEAT, MILK, SESAME SEED, SOY

1.



Line a baking tray with parchment paper. Place the desired amount of dough evenly on the baking tray. Cover the dough to prevent it from drying out (EX: towel, bowl, etc.). Leave dough to defrost at room temperature for 1-2 hours.

2.



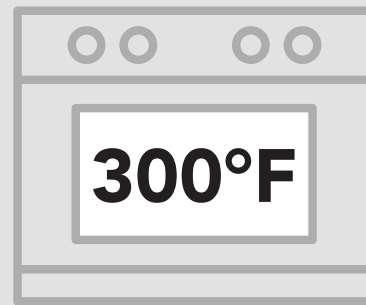
Once fully defrosted (or once the internal temperature of the dough reaches 60°F) please see the backside of this card for proofing methods. Choose the method that works best for you.

3.



After proofing, the dough should now be doubled in size. The dough should measure roughly 5.5 cm (2.5 inches) in height.

4.



Preheat the oven to 300°F. Make sure to remove the pot of water prior to preheating. Once the oven has preheated, bake for 18-20 minutes.

5.



Once your bread is done baking, remove the baking tray from the oven and lightly tap it on the counter to prevent the bread from collapsing during the cooling process. Then, enjoy!