



**DOWNLOAD OUR APP!**  
Find deals, redeem rewards and more.

## Red Bean Bread

A soft bread filled with sweet red bean paste.

🕒 PROOF IN 1.5-11 HRS    🕒 BAKE IN 13-15 MINS

### Nutrition Facts

12 servings per container  
**Serving size 99g (3.5 oz)**

---

**Amount per serving**  
**Calories 270**

% Daily Value\*

<b>Total Fat</b> 4.5g	<b>7%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 190mg	<b>8%</b>
<b>Total Carbohydrate</b> 40g	<b>13%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 19g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 5g	

---

Vit. D 0%	•	Calcium 2%
Iron 8%	•	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 (12)
- Base Cups (12)
- Recipe Card

### What You Need

- Baking Tray
- Parchment Paper
- Clean Towel
- Small Bowl
- Pastry Brush
- Egg
- Water

### 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:** 🕒 11 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:** RED BEAN PASTE, HIGH GLUTEN FLOUR, WATER, SUGAR, MARGARINE, EGGS, BLACK SESAME SEEDS, HONEY, DOUGH IMPROVER, YEAST, SALT, MILK POWDER, DOUGH SOFTENER. CONTAINS EGG, MILK, SESAME SEEDS, SOY, WHEAT.

**ALLERGEN CONTAINS:** EGG, MILK, SESAME SEEDS, SOY, WHEAT

1.



Line a baking tray with parchment paper. Evenly place base cups on the baking tray with one piece of dough in each cup. 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.



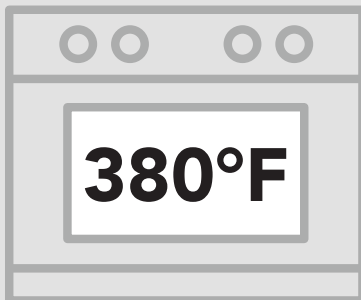
After proofing, the dough should now be doubled in size. The dough should measure roughly 5 cm (2 inches) in height.

4.



Beat a whole egg with a splash of water in a small bowl until combined. Using a pastry brush, lightly brush the egg wash onto the surface of each dough.

5.



Preheat the oven to 380°F. Make sure to remove the pot of water prior to preheating. Once the oven has preheated, bake for 13 minutes.

6.



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!