

**WHITE BREAD (SHORT-TIME FORMULA)**

**Yield** 100

**Portion** 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
184 cal	34 g	6 g	2 g	0 mg	217 mg	20 mg

**Ingredient**

YEAST,ACTIVE,DRY  
 WATER,WARM  
 SUGAR,GRANULATED  
 WATER  
 MILK,NONFAT,DRY  
 SUGAR,GRANULATED  
 FLOUR,WHEAT,BREAD  
 SHORTENING,SOFTENED  
 FLOUR,WHEAT,BREAD  
 SALT

**Weight**

3 oz  
 1 lbs  
 3/4 oz  
 4-1/8 lbs  
 3-5/8 oz  
 3-1/2 oz  
 7-1/4 lbs  
 5-7/8 oz  
 2-3/8 lbs  
 1-7/8 oz

**Measure**

1/4 cup 3-1/3 tbsp  
 2 cup  
 1 tbsp  
 2 qts  
 1-1/2 cup  
 1/2 cup  
 1 gal 2 qts  
 3/4 cup 1 tbsp  
 2 qts  
 3 tbsp

**Issue**

**Method**

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes; stir. Set aside for use in Step 3.
- 2 Place water in mixer bowl. Add milk and sugar. Using a dough hook, mix at low speed about 1 minute until blended.
- 3 Add flour; mix at low speed about 2 minutes or until flour is incorporated; add shortening and yeast solution. Mix at low speed about 2 minutes until smooth.
- 4 Mix at medium speed 10 minutes.
- 5 Let rise in mixer bowl 20 minutes.
- 6 Sift together flour and salt; add to mixture in mixer bowl. Mix at low speed 2 minutes or until flour is incorporated. Mix at medium speed 10 minutes or until smooth and elastic.
- 7 FERMENT: Cover. Set in warm place (80 F.) 25 to 30 minutes or until double in bulk.
- 8 MAKE UP: Scale into 8-28 ounce pieces. Roll scaled dough to pan size; place 1 loaf into each lightly greased bread pan.
- 9 PROOF: At 90 F. for 25 to 30 minutes or until double in bulk.  
 BAKE: Using a convection oven, bake at 400 F. for 3 to 5 minutes on high fan, open vent. Reduce oven temperature to 325 F. and bake 15 to 18 minutes or until done.  
 When cool, slice 25 slices, about 1/2-inch thick, per loaf.

**Notes**

- 1 In Step 8, when using 9 x 4-1/2 x 2-3/4 bread pans, scale into 10-22 ounce pieces.