

7/29/2023

Betty Crocker Bread Recipe

2 tps yeast (one pkg)

Dissolve yeast and
sugar in 6g water

6 g warm water (100°)

~~1 1/3 cup warm water~~

25 g sugar

1 1/3 cup warm water

mix until dough
cleans bowl

1/2 tsp salt

21 g butter

500-625 g All purpose flour

knead on floured surface

Rise till double

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9x5x3 pan

Bake 425° - 30-35 mins

Internal 190°.

2 loaves 1 loaf
Water

3/4 cup = 6 g

2 2/3 cup = 1 1/3 cup

Used Rapid Rise ~~Flour~~

At end of kneading. Used all 625g
flour and it is still very wet and sticky

(over)

Dough ~~is~~ ^{Proof test}

- Stick finger in
 - Pops up quickly - under
 - Pops up slowly - okay
 - Doesn't pop up over