

## Easy Bread Baking - May 5<sup>th</sup>

### Chef Pam's Recipes:

#### **White Pan Bread - Yield: 4 Loaves**

##### **Ingredients:**

Water 1 lb 8oz

Instant Yeast 2 oz

Bread Flour 2 lb 8oz

Salt 1 oz

Sugar 1 ½oz

Shortening 1 ½oz

Powdered milk 2 oz

##### **M.O.P**

1. Gather all equipment and scale ingredients
2. Warm the water to 65-68F
3. Put the water in the mixing bowl, add the yeast and then add the remaining ingredients
4. With the dough hook attachment begin to mix the dry ingredients together at low speed for about 3 min
5. Increase to speed 2 and mix until dough pulls away from the side of the bowl (about 3 min) and the gluten has started to form
6. Gently gather and shape the dough into a ball and place this seam side down in a greased bowl (spray the top of the dough lightly with pan spray before covering); allow to ferment or rise for 1 hour
7. Punch down the dough and allow to rise again for another 45 min
8. Punch down the dough and allow to rise again for another 45 min
9. Divide into 4 equal portions and allow to rest, covered for 20 min
10. Shape and proof
11. Lightly dust the top of the loaf with flour and then score the top of the bread with a sharp serrated knife
12. Bake at 375F until golden brown

##### **Scones**

3 cups flour

3 tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. salt

1 cup cold butter

1 egg

1 cup vanilla yogurt (it can be any flavour)

1/2 tsp. vanilla

Combine first four ingredients. Cut in butter until coarse crumbles. Add remaining ingredients and mix until just combined. Knead 6 – 8 times. Pat into 9" circle. Ungreased sheet. Brush with milk/sugar. Bake 425, 12-15 mins.

### **Rasin Bran Quick Bread**

[Here](#)