

	A	B	C	D	E	F	G	H	I	
1	<b>REVISED BREADMAKING FORM - 1.5 LB LOAF - F. GADEK "07/12/2004</b>									
2	<b>BATCH DESCRIPTION</b>									
3	<b>BATCH # =</b>				<b>CONTAINER # =</b>					
4	<b>DATE =</b>				<b>TIME =</b>					
5	<b>REFERENCE =</b>									
6	<b>FLOUR</b>				<b>CUPS</b>	<b>WT</b>		<b>TABLE-</b>	<b>TEA-</b>	
7	<u>RECIPE</u>			<b>BRAND</b>		<b>GRAMS</b>	<b>LBS</b>	<b>SPOON</b>	<b>SPOON</b>	
8	<b>#1 BASIC</b>	<b>BREAD FLOUR</b>			3	360				
9	<b>#2 MY MIX</b>	<b>BREAD FLOUR</b>			2	241	0.53			
10		WHOLE WHEAT			0.5	74	0.13			
11		RYE			0.5	59	0.13			
12	<b>#3 MY MIX</b>	<b>BREAD FLOUR</b>			2	241	0.53			
13	<b>FOR "RUGGED</b>	WHOLE WHEAT			0.25					
14	<b>BREAD</b>	RYE			0.25					
15		CORN MEAL						1		
16		OAT FLOUR						1		
17		BUCKWHEAT FLOUR						1		
18		SPELT FLOUR						1		
19		BARLEY FLOUR						1		
20		<b>OTHER</b>								
21		[HEAVY - SO NEED EXTRA GLUTEN & YEAST]								
22	<b>#4 SIMPLE</b>	"ALL PURPOSE FLOUR"			3					
23		<b>OTHER</b>								
24										
25		[NEED EXTRA GLUTEN]								
26	<b>#5 OTHER</b>									
27										
28										
29										
30	<b>OTHER</b>	SUGAR						1		
31	<b>SOLIDS</b>	SALT							1	
32		GLUTEN						1		
33		YEAST	JAR						2.25	
34			ACTIVE						PKG	
35			RAPID						PKG	
36			OTHER							
37		[NOTE - SOME NEED "PROOFING"]								
38	<b>LIQUIDS</b>	WARM WATER			1					
39		OIL						1		
40		LEMON JUICE							1	
41	<b>MISC SOLIDS</b>	MULTIGRAIN						1		
42		WHEAT GERM						1		
43		WHEAT BRAN						1		
44		OTHER								
45	<b>SPICES</b>	GARLIC POWDER							1	
46		ONION POWDER							1	

	A	B	C	D	E	F	G	H	I
47		PEPPER							0.25
48		PAPRIKA							0.5
49		OREGANO							0.5
50		BASIL							
51		THYME							
52		CLOVES							0.25
53		ITALIAN SEASONING							1
54		ROSEMARY							0.25
55		FENNEL							0.25
56		PARSLEY FLAKES						1	
57		CELERY FLAKES							1
58		MINCED ONION							1
59		BUTTER BUDS							1
60		CARAWAY SEEDS							1
61		POPPY SEEDS							1
62		SUNFLOWER							1
63		FLAX							1
64		OTHER							
65									
66	<b>HINTS:</b>	[1] SPRAY CONTAINER & PADDLE WITH NONSTICK OIL							
67		[2] USE HOTTEST WATER OUT OF TAP, ADD FIRST & IT COOLS QUICKLY							
68		[3] WATCH FOR FIRST 5 MINUTES & SCRAPE DOWN & ADD MORE WARM WATER							
69		A TABLESPOON AT A TIME							
70		[4] ADD ALL LIQUIDS FIRST, THEN SOLIDS AND SPREAD YEAST OUT ON TOP							
71									
72									
73	<b>BAKING SETTING =</b>					<b>CRUST SETING =</b>			
74	<b>TIME =</b>		<b>DISPLAY TIME =</b>			<b>COMMENTS</b>			
75	X								
76	X								
77	X								
78	X								
79	X								
80	X								
81	X								
82	X								
83	X								
84	X								
85	X								
86	<b>RESULTS</b>	<b>LOAF</b>	<b>SIZE</b>						
87			SHAPE - ROUNDED TOP						
88			CRUST						
89			OTHER						
90									
91		<b>SENSORY</b>	CRUST						
92			INSIDE						
93			TASTE						
94			SMELL						
95			TEXTURE						

	A	B	C	D	E	F	G	H	I
96			CONSISTENCY						
97			OTHER						
98	X								
99	X								
100	X								
101	X								
102	X								
103	X								

	J
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7	<b>COMMENTS</b>
8	1 CUP = 120 G
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10	1 CUP = 149 G
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15	1 CUP = 138 G
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