

BAKING INSTRUCTIONS FOR PAR-BAKED ARTISAN BREADS

1. PULL OUT DESIRED BREAD: Place bread on a pizza stone or directly in oven on center rack at 385° F until the bread reaches the color you desire. Depending on the oven being used, the baking times should be as follows:

- BAKING TIMES FROM **FROZEN** STATE:
 - Dinner Rolls/ Baguettes/mini loaves 12 to 15 minutes.
 - 1 lb. Loaves 18 to 22 minutes.
 - 2 lb. Loaves Do not bake from frozen state.

- BAKING TIMES FROM **THAWED** STATE:
 - Dinner Rolls/Baguettes/mini loaves 8 to 10 minutes.
 - 1 lb. Loaves 12 to 15 minutes.
 - 2 lb. Loaves 18 to 22 minutes.

2. COOLING TIMES (Very Important): Allow the loaves to cool before slicing. This will prevent the center from becoming “doughy”.

- Dinner Rolls/Baguettes/mini loaves 8-10 minutes.
- 1 lb. Loaves 20 minutes.
- 2 lb. Loaves 30 minutes.

Note on color: Par-baked loaves are very light in color and not fully baked inside.

Fully baked loaves have a consistent golden-brown color over the entire loaf. However, the loaves may be baked much darker to a deep caramel brown (which is how we prefer them).

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