

HEART GRAIN BREAD



Your customers will enjoy heart shapes in all varieties of baked goods, so breads should not be an exception. Any bread can be used to make “heart bread.” However, we have used our Bavarian Grain Base and replaced the bread flour with whole-wheat flour to give the bread an extra-hearty appearance. If you desire, add 8-12 oz. of molasses to each 10 pounds of flour. By the way, the heart shape of this bread can also symbolize the goodness of the grains being healthy for your heart!

EXTRA SALES AND PROFITS FOR YOU!

Nothing is better than the taste and smell of freshly baked, warm bread. If you bake during the day, be sure to provide samples to your customers of your warm product.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Bavarian Grain Base
- Westco Shine

1. SCALE & MIX



Scale and mix the desired size batch following the directions on each bag of our Bavarian Grain Base. Replace the plain bread flour with whole-wheat flour.

2. FORM & SHAPE



Scale the dough into 12 oz. pieces for the large loaf and 4 oz. pieces for the small loaf. Roll each piece by hand into a teardrop shape. Wash the dough lightly with egg wash. Firmly squeeze two pieces together to form the heart. These breads can be baked hearth-style or in a heart-shaped pan.

3. PROOF & BAKE



Let the breads rise in a proofing cabinet to about 3/4 size. Then, bake at 395-400°F until golden in color (approximately 35-40 minutes).

4. GLAZE



Brush with Westco Shine while hot right from the oven. This non-tacky shine will give your bread extra eye-appeal and shelf life.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com