



Hill's Mills & Mixers

BOSCH Kitchen Centre

~products for better health

WHAT HAPPENED TO MY BREAD?

a collection by Ruby Hill

CRUST IS TOO THICK

1. Too much flour
2. Insufficient rising
3. Oven temperature too low

BAKED LOAF CRUMBLES EASILY

1. Dough not well mixed
2. Too much flour added
3. Rising place too warm
4. Dough allowed to rise too long
5. Oven temperature too low

BREAD HAS A SOUR TASTE

1. Rising place too warm and dough rose too fast
2. Dough rose too long before being baked

DOUGH DOES NOT RISE

1. Too cool water temperature used for dissolving yeast
2. Too stiff a dough
3. Too cool a rising place

BREAD HAS DARK STREAKS

1. Uneven mixing or kneading
2. Bowl greased too heavily
3. Dough not covered during rising
4. Oven temperature too low

TOPS OF BREAD LOAVES CRACK

1. Bread cooled too rapidly, probably in a draft
2. Dough too stiff
3. Dough not well mixed

BREAD DOESN'T RISE IN OVEN

1. Rising place too warm
2. Dough allowed to rise too long

BREAD IS HEAVY AND COMPACT

1. Too much flour added
2. Dough not allowed to rise long enough
3. Certain flours create heavier products than all white flour
(Examples: whole wheat, rye)

BREAD IS WET INSIDE AND COARSE GRAINED

1. Loaf under-baked
2. Insufficient rising

BREAD IS DRY AND HAS A COARSE GRAIN

1. Too much flour added
2. Dough not kneaded enough
3. Rising period too long

BREAD HAS HOLES IN IT

1. Air not completely pressed out of loaves during shaping
2. Dough rose too long before baking

BREAD IS DOUGHY ON BOTTOM

1. Bread not removed from pans and allowed to cool on racks after baking

BREAD HAS EXCESSIVE BREAK ON SIDE

1. Oven too hot
2. Insufficient rising
3. Improper shaping

BREAD FALLS IN OVEN

1. Dough rose too much and got too light

BREAD DOES NOT BROWN ON SIDES

1. Pans too bright and reflect heat away from sides
2. Poor pan placement – overcrowding

BREAD SMELLS AND TASTES OF YEAST

1. Rising times too long
2. Too warm a rising pla

OTHER COMMON PROBLEMS IN BREADMAKING:

- Using flour with less than 13.5% Protein. (**Gluten** is the Protein found in flour. If your wheat Protein is too low, you may add Gluten Flour. Add by the Tablespoon, but the amount needed depends upon how low the particular grain protein is.)
- Using All Purpose White Flour: use the higher protein Best For Bread Flour.
- Cutting down on salt in recipe.
- Having yeast and salt come in direct contact. Salt inhibits yeast
- Over mixing dough
- Using too warm water
- Letting dough rise in too warm an oven

Common Problems in Bread making:

Using flour with less than 13.5% Protein, using all purpose white flour, cutting down salt in recipe, over mixing dough, and using too warm water.