

BREADS

EGG BREAD

300	Yeast
4000	Bread Flour
60	Salt
4	Eggs
1700	Milk
100	Water
450	Butter

FARMERS BREAD

130	Yeast
3000	Bread Flour
650	Rye Flour
1400	Milk
1500	Water
130	Salt

Keep dough cool, don't over work it, rye does not like too much handling. Don't let dough get warm by over mixing in machine.

FRENCH BREAD

1000 Water

20 Salt

20 Yeast

1250 Bread flour

For Pizza dough add 100 oil.

HEAD BREAD

75 Yeast

2000 Water

1500 White flour

1000 Whole wheat flour

60 Salt

300 Milk

150 Butter

YOGHURT BREAD

90	Yeast
900	Whole wheat flour
2200	Bread flour
60	Salt
10	Sugar
250	Butter
900	Yoghurt
750	Water

BURLI BREAD

60	Yeast
3600	Water
3600	Bread flour
300	Rye flour
90	Salt

BUTTER CRUST LOAF

160	Sugar
90	Salt
200	Eggs
250	Milk
200	Butter
4100	Bread flour
2700	Water

CRACKED WHEAT BREAD

380	Cracked wheat
1000	Water

Soak above for 20 min.

60	Butter
100	Milk
40	Molasses
60	Salt
60	Sugar
2600	Bread flour
40	Yeast
900	Water

PANCAKES

10	Eggs
12.5 cup	Flour
12.5 cup	Buttermilk
5 tsp.	Baking soda
10 tsp.	Baking powder
1 cup	Sugar
1.5 cup	Melted butter

Oatmeal variation:

8 cup	Flour
4 cup	Large flaked oats
4 cup	Whole wheat flour