

BAKING INSTRUCTIONS

FOR PAR-BAKED ARTISAN BREADS

1. PULL OUT DESIRED NUMBER OF PIECES:

Be sure to tightly close the plastic bag holding the remaining frozen products.

Place bread in oven at 385° F until the bread reaches the color you desire. Depending on the oven being used, the baking times should be as follows:

2. BAKING TIMES FROM FROZEN STATE:

Sandwich Buns	12 to 15 minutes
Dinner Rolls/ Baguettes	12 to 15 minutes
1lb. Loaves	18 to 22 minutes
2lb. Loaves	Do not bake from frozen state.

3. BAKING TIMES FROM THAWED STATE:

Sandwich Buns	8 to 10 minutes
Dinner Rolls/Baguettes	8 to 10 minutes
1lb. Loaves	12 to 15 minutes
2lb. Loaves	18 to 22 minutes

4. COOLING TIMES (Very Important):

Allow the loaves to cool before slicing. This will prevent the center from becoming “doughy”.

Rolls/Buns/Baguettes	10 minutes
1lb. Loaves	20 minutes
2lb. 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).