DAWN BAKERY PRODUCTS

Pancake Mix
Combine and mix 3 cups mix with 1½ cups water. Blend and mix well with a large fork. Pour on griddle (375°F). When top starts to bubble all over, flip cakes and bake until done. Yields approximately 15 pancakes.

Cake Donut Mix
Combine 17½ cups and 4 oz mix with 4 cups water. Mix by hand or 2 minutes on low speed with mixer. Roll out to desired thickness. Cut donuts and let stand for 10 minutes before frying at 375°F. Yield approximately 6 dozen donuts.

Yeast Raised Donut Mix
Add 4 tablespoons of yeast to 4 cups of warm water. Let sit 5 minutes. Add 8½ cups mix. Knead dough for 4-6 minutes until soft and smooth. Let rise 45-60 minutes, roll out and cut into desired shapes. Let rise until double in size. Fry at 375°F for approximately 1 minute per side. Yields approximately 6 dozen donuts.

Angel Food Cake Mix
Add 12 oz. mix (approximately 1½ cups mix), to 1 cup cold water. Mix 1 minute on low speed and 6-8 minutes on medium speed. Bake at 370°F approximately 37-40 minutes. Yields 1-8" cake.

White Bread Mix
Combine 1½ cups warm water with 1½ tablespoons dry yeast and let stand 5 minutes. Add 5½ cups mix, thoroughly combining wet and dry ingredients. Knead until smooth, cover, let rise 25 minutes. Divide into 2 loaves, place in bread pans and let rise until loaf size doubles. Bake at 375°F for 30-35 minutes.

*Note: Cut bread mix recipes in half for bread machines.

Cracked Wheat Bread Mix
Add 2 tablespoons active dry yeast to 1½ cups of warm water. Let stand 5 minutes and add in 5 level cups of mix. Knead dough until smooth, cover and let stand for 25 minutes. Mold for pan and let stand additional 45-50 minutes (covered) in draft free, warm area (preferably 100°F). Note that dough should rise to 1" above top of pan so times may vary. Dough should remain moist and should not feel dry to the touch. Bake at 375°F-400°F for approximately 30-35 minutes.

Cut recipe in half for bread machines

7 Grain Bread Mix
Add 1 tablespoon of active dry yeast to 1½ cups of warm water. Let stand for 5 minutes. Add the above to 5 level cups of mix, thoroughly combining wet and dry ingredients. Knead dough until smooth. Cover dough and let rise for 45 minutes. Place in greased bread pans and let rise until loaf size doubles. Bake at 375°F for 30-35 minutes. Makes up to 2 loaves.

German Black Rye Bread Mix
Combine 1¾ cups water and 2 tablespoons dry yeast and let stand for 5 minutes. Stir in 5 cups mix, thoroughly combining wet and dry ingredients. Cover and let stand 25 minutes. Mold for pan and let stand additional 45-50 minutes (covered) in draft free, warm area (preferably 100°F). Note that dough should rise to 1" above top of pan so times may vary. Dough should remain moist and should not feel dry to the touch. Bake at 375°F-400°F for approximately 25-30 minutes.

Buttermilk Biscuit Mix
Mix 3 level cups of Biscuit Mix and ¼ cup of cool water will yield 12-1¼ ounce units. Mix to water and stir using a large spoon. Do Not Overmix. Place dough on floured surface and roll out to ½ inch thickness. Cut with 2" biscuit cutter and place on baking sheet. Bake at 400°F for 12-15 minutes or until golden brown.

Oatmeal Cookie Mix
Combine 5 cups mix and 1 cup water. Mix for 1 minute on low speed with paddle. Bake at 375°F for 12-14 minutes. Makes approximately 2-3 dozen cookies.

Sweet Dough Mix
Combine 2 cups lukewarm water and 2½ tablespoons of yeast. Let stand 5 minutes. Add 10 cups mix and knead for 5-7 minutes, until dough is soft and smooth. Cover and let rise 1 hour. Roll to ¼ inch thick, cover with melted butter and sprinkle with cinnamon/sugar. Roll dough and cut into ½ inch pieces. Let rise until double in size. Bake at 350°F until golden brown.

Meringue Powder
Combine 6 tablespoons mix and ½ cup hot water. Mix with mixer on low speed for 1 minute. Mix 4-6 minutes longer on high speed until desired peak is obtained. Top pie with meringue and bake for 8-12 minutes at 375°F.

Fudge Brownie Mix
Combine 4 cups mix ½ cup lukewarm water and 4 tablespoons vegetable oil. Stir for 1 minute with large wooden spoon. Pour into greased 9"x13" pan. Top with nuts if desired. Bake at 350°F for 25-30 minutes.

Instant Whipped Topping
Combine 1½ cups topping mix and 1¼ cups water. Mix on low speed for 1 minute. Scrape bowl and mix on high speed for 2½-3 minutes or until desired peaks are achieved. Do not over mix! For best results, water should be 40°F or less.

Do-Cel Dough Conditioner
Dough Conditioner or stabilizer improves quality or strength of the dough (for all yeast raised dough), same as dough enhancer. This is an industrial item. These are approximate amounts. Batches should be tested before use. For ever
**GENERAL MILLS BAKERY MIXES**

**Bisquick Mix Biscuits**
Mix 10 cups Bisquick and 4 1/4 cups water. Place ingredients in mixing bowl. Mix on low speed approximately 1/2 minute. Scrape bowl, continue to mix on low speed approximately 1/2 minute longer. Place dough on floured surface. Roll dough to approximately 1/4 inch thick. Cut out desired size biscuits and place on ungreased baking sheet. Bake at 450°F for 10-12 minutes.

**Quick Coffee Cake**
Mix 2 cups Bisquick, 2 tablespoons granulated sugar, 3/4 cup milk or water and 1 egg. Heat oven to 350°F. Grease round 9” x 1/2” pan. Mix ingredients, beat 30 seconds, spread in pan. Sprinkle with topping (see below). Bake 18-22 min.

**Streusel Topping**
Add 1/2 cup Bisquick, 1/2 cup brown sugar, 1 teaspoon cinnamon, 2 tablespoons margarine. Mix until crumbly.

**Pancakes**
Combine 2 cups Bisquick, 1 cup milk and 2 eggs. Beat ingredients together until well blended. Pour onto hot griddle. Cook until edges are dry. Turn and cook until golden brown in color. Makes 12 small or 6 large pancakes.

**GILSTER MARY LEE**

**Gingerbread Cake Mix**
Add 3 cups mix, 1 cup water (divided), combine mix and 1/2 cup water. Mix on low speed 2 minutes using paddle. Add 1/2 cup water with mixer running on low speed for 30 seconds. Scrape bowl. Mix 2 additional minutes on low speed. Bake at 350°F for 30-35 minutes, or 375°F for 25-30 minutes.

**Pie Crust Mix**
Combine 1 cup mix with 2-3 tablespoons water. Combine ingredients and stir until ball forms. Roll on lightly floured surface. Bake filled crust as directed on filling recipe. Bake unfilled crust 7-10 minutes in 425°F oven.

**Whipped Topping**
Pour 1/2 cup cold milk into small chilled mixing bowl. Add 1/2 cup of whipped topping mix. Whip on high speed 2-3 minutes with electric mixer until peaks are formed.

**Best Brands**

**Little Orbit Donut Mix**
Combine 7 cups mix with 1 1/4 cups water. Desired batter temperature should be around 76°F. Mix 1 minute on low speed, then 2 minutes on medium speed. Fry at 375°F.

**Whip Topping**
Combine 3 cups topping mix and 2 1/2 cups water. Combine ingredients and mix on low speed for one minute. Scrape bowl and mix on high speed for 2%-3 minutes or until desired peaks are achieved. **Do not over mix**! For best results, water should be 40°F or less.

**Wheat Gluten**
Use 3 tablespoons per 16 oz. loaf of bread.

**Pie Crust Improver**
Use from 2% to 4% based on the weight of the flour. Add to the flour before cutting in the shortening.

**Example:**
100 lb. of flour + 2 to 4 lb. Improver
or 10 lb. of flour + 3.2 to 6.4 oz. of Improver

**Buckwheat Pancake and Buttermilk Pancake Mix**
Add 3/4 cup water and 1 cup mix. Mix until batter is smooth. (Do not over mix.) Pour batter onto heated griddle (375°F). When top of pancake is bubbly, turn over. Heat until done.

**Funnel Cake Mix**
Mix 1 cup cold water, 1 egg and 2 cups Funnel Cake Mix. Place funnel cake molds in shallow fryer, which is filled to recommended level with vegetable oil, heated to 400°F. Place 1 cup cold water and 1 egg to 2 cups of funnel cake mix while blending with a wire whisk or with machine mixer at slow speed. Blend until batter is smooth. Pour into mold from funnel pitcher in a spiral shape; start with a circle of batter near outer edge of mold.

*Recommended levels - based on fryer instructions.

**Whole Egg Solids**
3 parts water + 1 part whole egg solids = 4 parts of liquid whole egg.
**Example:** 2 tablespoon powder + 2 tablespoons water = 1 egg white

Partially fill bowl with water and gradually add egg whites to water; adjust mixer speed accordingly.

**Lecithin Granules**
Use 1 tablespoon lecithin granules per pound of dough for bread and cookies, etc.

**Compressed Yeast (also called cake, wet, and fresh yeast)**
Fleischmann’s compressed yeast is available in supermarkets in 0.6 oz cakes, and Red Star compressed yeast is available in some supermarkets in 2 oz. cakes. It is found in the dairy or deli case. Compressed yeast is available to commercial bakers from a variety of companies in 1 and 2 pound packets. Compressed yeast has approximately 30% solids and 70% moisture content. It is highly perishable and must be stored at a uniformly low temperature (about 40°F) to prevent excessive loss of activity or gassing. Compressed yeast generally has a shelf life of approximately three weeks from its make or packaging date when kept at 32-45°F. At 32-42°F (0 - 5.5°C) compressed yeast loses approximately 10% of its gassing power over a 4 week period. At 45°F (7.2°C) yeast will lose 3-4% of its activity per week. Once yeast starts to deteriorate or lose its fermentative activity, it does so quickly, losing almost all of its activity (autolysis) by the third week.

To use compressed yeast, crumble it into the dry ingredients or soften it in tepid water.
**Active Dry Yeast**

Fleischmann, Red Star, and SAF active dry yeast are available in supermarkets in 1/4 oz. (7g) packets and/or 4 oz. (113.4g) jars. Active dry yeast is available to commercial bakers from a variety of companies in 1 and 2 pound, and 500g packets. It is also available in these sizes to home bakers at warehouse or club stores, and via mail order. Active dry yeast has approximately 92.0% solids and 8.0% moisture content. It is advisable to store active dry yeast in a cool, dry place that does not exceed 80°F. The shelf life of active dry yeast stored at room temperature is approximately 2 years from its make date. Once opened, active dry yeast is best stored in an airtight container in the back of the refrigerator, where it will retain its activity for approximately 4 months. To rehydrate active dry yeast, blend one part yeast with four parts lukewarm water, wait 10 minutes, and stir. Depending upon the particular product and company, lukewarm water ranges from 90-115°F. Temperatures lower than 90°F and higher than 115°F should be strictly avoided. (Pyler) Active dry yeast may also be blended with the dry ingredients.

**Instant Active Dry Yeast**

Fleischmann, Red Star, and SAF instant active dry yeast is available in supermarkets in 1/4 oz. (7g) packets and/or 4 oz. (113.4g) jars. The Fleischmann product is marketed as RapidRise, the Red Star product is marketed as QUICK. RISE and the SAF products are marketed as Gourmet Perfect Rise. Fleischmann also markets an instant active dry yeast named Bread Machine Yeast. Instant active dry yeast is available to commercial bakers in 1 and 2 pound, and 500g packets. It also is available in these sizes to home bakers at warehouse or club stores, and via mail order. Instant active dry yeast has 96.0% solids and 4.0% moisture content. It is advisable to store instant active dry yeast in a cool, dry place that does not exceed 80°F. The shelf life of instant yeast stored at room temperature is approximately 2 years from its make date. Once opened, instant active dry yeast can be stored in an airtight container in the back of the refrigerator, where it will retain its activity for approximately 4 months. Three methods are recommended when using instant active dry yeast: The first is to blend it thoroughly with the flour before adding water. The second is to mix all the ingredients except the instant yeast for one to two minutes, sprinkle the instant yeast on top of the partially mixed ingredients, and continue mixing. The third is to blend one part yeast with five parts lukewarm water, wait 10 minutes, and stir.

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**Yeast Conversion**

The yeast conversion ratio is 100% compressed yeast to 40% active dry yeast to 33% instant active dry yeast. When converting compressed yeast to active dry yeast or instant active dry yeast in a commercial setting, it is important to take the difference in dry matters into account by making up the difference in weight with water.

Table 1 illustrates the conversion from compressed yeast to instant active dry yeast. (1oz. is rounded to 30g in the table.)

<table>
<thead>
<tr>
<th>Compressed Yeast</th>
<th>Active Dry Yeast</th>
<th>Instant Active Dry Yeast</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cube</td>
<td>2 1/2 teaspoons</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>3/4 cube</td>
<td>1 7/8 teaspoons</td>
<td>1 1/2 teaspoons</td>
</tr>
<tr>
<td>1/2 cube</td>
<td>1 1/4 teaspoons</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>1/4 cube</td>
<td>5/8 teaspoon</td>
<td>1/2 teaspoon</td>
</tr>
</tbody>
</table>

The companies specializing in yeast packaged for home baking recommend substituting 1 cube compressed yeast (0.6 oz.) for 2 1/4 teaspoons active dry yeast for 2 1/4 teaspoons instant active dry yeast. As stated above, a more precise ratio is 100% compressed yeast to 40% active dry yeast to 33% instant active dry yeast. Table 2 provides a guide to converting compressed yeast to active dry yeast to instant active dry yeast. (We refer those interested in exact conversion measurements in ounces and grams to the Yeast Conversion Chart. The chart allows home bakers to choose whether or not to include additional water in the conversion.) The ratio of active dry yeast to instant active dry yeast is 1.25:1.

<table>
<thead>
<tr>
<th>Compressed Yeast</th>
<th>Instant Active Dry Yeast</th>
<th>Additional Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>3oz (90g)</td>
<td>1 oz (30g)</td>
<td>2 oz (60g)</td>
</tr>
<tr>
<td>6oz (180g)</td>
<td>2 oz (60g)</td>
<td>4 oz (120g)</td>
</tr>
<tr>
<td>9oz (270g)</td>
<td>3 oz (90g)</td>
<td>3 6 oz (180g)</td>
</tr>
<tr>
<td>12oz (360g)</td>
<td>4 oz (120g)</td>
<td>8 oz (240g)</td>
</tr>
<tr>
<td>1 lb. (16oz) (480g)</td>
<td>5.28 oz (158g)</td>
<td>10.72 oz (322g)</td>
</tr>
<tr>
<td>1 lb. 8oz (720g)</td>
<td>7.92 oz (238g)</td>
<td>16.08 oz (482g)</td>
</tr>
</tbody>
</table>

**Functions of Yeast in the Breadsmaking Process**

There are three main functions of yeast in dough. They are leavening, dough maturation and development, and flavor development. These are achieved through the following steps (excerpted from Technology of Baking edited by Stanley P. Cauvain and Linda S. Young).

All of the processes that have evolved for the manufacture of bread have a single, common aim. That aim is to convert wheat flour into an aerated and palatable food. In achieving this there are a number of largely common events that occur. Those specific to yeast are as follow:

- The mixing of flour (mainly wheat) and water, together with yeast and salt, and other specified ingredients in appropriate ratios.
- The development of a gluten structure (hydrated proteins) in the dough through the application of energy during mixing, often referred to as “kneading”.
- The incorporation of air bubbles, as well as fermentation gases, within the dough during mixing.
- The continued ’development’ of the gluten structure created as a result of kneading, in order to modify the rheological properties of the dough and to improve its ability to expand when gas pressures increase because of the generation of carbon dioxide gas in the fermenting dough. This stage of dough development may also be referred to as ‘ripening’ or ‘maturing’ of the dough.
- The creation or modification of particular flavor compounds in the dough.
- The fermentation and expansion of the shaped dough pieces during ‘proof’.
- Further expansion of the dough pieces and fixation of the final bread structure during baking.

Additionally leavening effects the volume, crust, texture, taste, wholesomeness and shelf life of leavened breads.
Dough Fermentation & Temperature

There is a specific relationship between yeast and temperatures. Like most living organisms, the metabolic activity of yeast ceases above and below certain fairly well defined temperatures. Its ability to leaven is also effected over a broad thermal range. These are summarized in Table 3 below.

### Table 3

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>-20°C. (-4°F)</td>
<td>Loss of Fermentation Capacity</td>
</tr>
<tr>
<td>greater than 20°C (68°F less than 40°C (104°F)</td>
<td>Growth Rate Significantly Reduced</td>
</tr>
<tr>
<td>20°C (68°F) - 27°C (81°F)</td>
<td>Most Favorable Range For Yeast to Multiply</td>
</tr>
<tr>
<td>26°C (79°F)</td>
<td>Optimum multiplication of Yeast Achieved</td>
</tr>
<tr>
<td>27°C (81°F) - 38°C (100°F)</td>
<td>Optimum Fermentation Range</td>
</tr>
<tr>
<td>35°C (95°F)</td>
<td>Optimum Fermentation Temperature</td>
</tr>
<tr>
<td>greater than 60°C (132°F)</td>
<td>Yeast cells Die</td>
</tr>
</tbody>
</table>

### Baking Tips

If baking in a glass pan, reduce oven temperature by 25 degrees F.

A “greased” pan typically means to grease with a solid shortening or oil unless otherwise specified.

To prevent sticking, line baking pans such as cookie sheets, loaf pans and layer cake pans, with wax or parchment paper, also makes clean up a snap.

### Cakes

Before baking a cake, run a knife through the batter after you have finished mixing to keep holes and tunnels out of your cake, it removes the air holes.

Dust your serving platter with a confection sugar to keep the cake from sticking to the platter.

To prevent cake filling from soaking into the cake, sprinkle a confection sugar onto the cake prior to spreading the filling. For best results in cake baking, let eggs, butter and milk reach room temperature before mixing.

### Cookies

Dipping your cookie cutters into flour prior to cutting will essen your chance of distortion.

Put dough for refrigerator cookies into clean, empty frozen juice cans, chill. When you are ready to bake, cut the bottom off the can and use it as a pusher to move the dough out as you slice the cookies. This makes perfect round slices every time.

Cookie dough can be frozen up to three months in an airtight container or refrigerated three to four days.

Check cookies at minimum baking time.