

# **What Happened to My Bread?**

(USU 072)

The perfect loaf of bread is easy when you follow these tips for correcting common problems.

## ***Crust is Too Thick***

- Too much flour
- Insufficient rising
- Oven temperature too low

## ***Baked Loaf Crumbles***

- Dough not well mixed
- Too much flour added
- Rising place too warm
- Dough allowed to rise too long
- Oven temperature too low

## ***Bread has Sour Taste***

- Rising place too warm and dough rose too fast
- Dough rose too long before being baked

## ***Dough Does Not Rise***

- Water temperature too cool for dissolving yeast
- Dough too stiff – reduce flour
- Rising place too cool – raise in warmer area

## ***Bread has Dark Streaks***

- Uneven mixing or kneading
- Bowl greased too heavily
- Dough not covered during rising

## ***Bread has Holes in it***

- Air not completely pressed out of dough during kneading and shaping
- Dough rose too long before baking

### ***Tops of Bread Cracks***

- Bread cooled too rapidly – probably in a draft
- Dough too stiff – reduce flour
- Dough not well mixed

### ***Bread Doesn't Rise in Oven***

- Rising place too warm
- Yeast weak or old
- Dough allowed to rise too long

### ***Bread is Heavy and Compact***

- Too much flour added
- Dough not allowed to rise long enough
- Certain flours create heavier products (whole wheat and rye)

### ***Bread Doughy Inside and Coarse Grained***

- Loaf under baked
- Insufficient rising

### ***Bread Falls in Oven***

- Dough rose too much before baking

### ***Bread Does Not Brown on Sides***

- Pan too bright which reflects heat away from sides
- Overcrowding in oven
- Poor pan placement – try a different area of the oven

### ***Bread Smells and Tastes of Yeast***

- Rising time too long
- Rising place too warm

### ***Bread is Doughy on Bottom***

- Bread left in pans to cool. Remove from pans and cool on rack