

Commercial Recipe:

English Muffin Base Instructions:

Ingredients:	Small batch: Large batch:	
Mix	7 lb 3 oz	50 lb
Bread Flour	7 lb 3 oz	50 lb
Water	8 lb 4 oz	57 lb 8 oz
Yeast (compressed)*	10 oz	4 lb



Please Scan QR code for more information.

Directions:

- 1. Mix 2 minutes on low speed, then 8-9 minutes on medium speed.
- Dough Temperature: 78-82°F.
- Rest Time: 15 minutes.
- Scale desired dough weights and loaf.
- Proof Time (approximate): 40-60 minutes.
- Bake Temperature: 380-400°F.

*If using dry yeast, use manufacturer's suggested usage & temperature.