## **Commercial Recipe:**

## **Bizcocho Sweet Dough Base Instructions BIZCOCHO RECIPE:**

## **Ingredients:**

Mix: 50 lb

Whole Eggs: 6 lb Water: 12 lb Fresh Yeast: 4 lb

## **Directions:**

- $1. \ Place \ all \ ingredients \ in \ bowl \ and \ mix \ 1 \ minute \ on \ low \ speed \ until \ incorporated.$
- $2.\ \mbox{Mix}$  on medium speed 10-12 minutes or until bottom and walls are clean.

Dough Temperature: 78-82°F.

Bench Time: 1 hour

Proof Time: 30-35 minutes Baking Temperature: 350°F. Baking Time: 12-15 minutes



Please Scan QR code for more information.