



TOP 10 YEAST TIPS FROM BAKERS LIKE YOU

1 “Happy Yeast = Bread Feast” – Becca F.

Let the yeast have time to “do its thing”. Always proof Active Dry yeast to see if it’s alive and active.

2 “Keep It Simple, Keep It Fresh” – Kyle G.

Follow your recipe and always use the freshest, highest quality ingredients. You will notice it in the end result.

3 “Less is More” – Mel L.

Take your time and don’t add too much flour. The best bread dough should end up being slightly sticky to the touch.

4 “Grease Up” – Diana R.

Coating your hands and breadboard with oil makes it so much easier when kneading and forming the loaves!

5 “Do the Poke Test” – Cheryl L.

To know when to stop kneading, give the ball of dough a firm poke with your finger. If the dough springs back, it’s done kneading!



6 “Time = Taste” – Wendy D.G.

Letting the dough rise takes time, but doing so allows the delicious yeast flavors to develop. Remember to be patient!

7 “Use A Baking Stone” – Jamie L.

Using a pre-heated baking stone or pizza stone results in better volume and crispier crust. Your loaves will also look like professional bread artisans made them!

8 “The Perfect Crust” – Katherine T.

For crisp crust, brush the bread dough with water before baking. For shiny crust, beat 1 egg with 1 tablespoon of water and brush it on the bread before baking. For soft crust, brush bread with milk or melted butter after baking.

9 “Create Humidity” – Steven D.

Humidity improves the baking process and quality of the crust. Simply fill a pan with water and place it at the bottom of your oven while preheating and keep it there during the first half of baking.

10 “Bake With Love” – Heather D.

Baking is a relaxing experience that can be shared with family and friends. Nothing says, “I love you” better than fresh-baked bread!

To discover more tips and secrets visit us at www.becomeabetterbaker.com

