

GUIDELINES - BAKING QUICK BREAD

These are fruit and nut breads chemically leavened and baked in deep loaf pans.

BEST RESULTS FOR FINISHED PRODUCT

Time to Judge: when the product is completely cooled.

Outside appearance and characteristics

1. Crust

Medium to deep brown, depending on type of Bread.
Shiny and slightly thicker than a cake crust.

2. Contour or shape

Slightly rounded with a cracked center.

3. Volume of breads as related to pans

Generally fills an 8½" X 4½" loaf pan to within ½ to ¾ inch of top; slightly lower in a 9 X 5 inch pan.

Inside appearance and characteristics

1. Texture

Grain (appearance of cell structure).
Close texture-small air cells and, medium-thick cell walls.
"Feel" to touch and to mouth. Firm body.

2. Tenderness

a. Tender to eat but more body than a cake.

3. Moistness

a. Moist but not gummy. Moistness varies with type of quick bread.
Fruit-flavored breads are generally more moist than nut breads.

4. Flavor

Generally bland and pleasantly sweet, complemented by flavor of mix, such as banana, date, or nut.

FACTORS WHICH PRODUCE BEST RESULTS

A. Following directions

Do not vary method or ingredients from those given.

B. Accurate measurements

Use standard household measuring cups and spoons and level measurements.

C. Correct mixing

Stir with a spoon 50 to 75 strokes or as directed until dry particles are moistened.

D. Correct pans

Pans affect bread quality.

1. Size
Use size recommended
2. Material
Preferable to use medium-weight aluminum with shiny sides.
3. Preparation of pans
Always follow directions

E. Correct baking

Oven temperature

1. Always preheat oven to temperature specified
2. If enameled, anodized aluminum, glass, or dark or dull finished pans are used, decrease heat 25 F because these pans absorb heat readily.

Pan placement

Unless otherwise directed by oven manufacturer, place oven shelf so that pan is near center of oven.

Baking time

- a. Test bread for doneness after minimum baking time specified
bake longer if necessary.
- b. Breads are done when:
 - (1) Crust is a medium to deep brown.
 - (2) Wooden pick or wire cake tester inserted in center comes out clean.
 - (3) Center of crack is dry and springs back when lightly touched with fingers.

F. Removing from pan

Cool, right side up, in pans on cooling rack 10 to 15 minutes

Loosen sides from pan with metal spatula or knife. Invert to remove from pan. Cool completely, right-side up, on cooling rack before wrapping and storing.

POOR RESULTS WITH REASONS

May be due to one specific factor or a combination of factors.

Low volume

1. Too large pan
2. Too high oven temperature
3. Improper placement of oven shelf or pan
4. Mix stored under poor conditions, such as excessive heat or high humidity

Fallen or dipped in center

1. Underbaking: too low oven temperature and/or too short baking time
2. Too small pan; batter too deep
3. Testing too soon for doneness

Sticky top crust

1. Underbaking: too low oven temperature and/or too short baking time
2. Covering bread while still warm
3. High humidity in air after baking
4. Overmeasurement of liquid

Holes and tunnels in bread

1. Too high oven temperature
2. Improper placement of oven shelf or pan
3. Extreme overheating
4. Not lowering oven temperature when using enameled, anodized aluminum, glass, or dark pans
5. Undermeasurement or overmeasurement of liquid

Excessive humping or peaking in center

1. Too high oven temperature
2. Too small pan; batter too deep
3. Not lowering oven temperature when using enameled, anodized aluminum glass, or dark pans
4. Pans too close together or too close to oven wall
5. Overmeasurement of liquid
6. Extreme overheating

BREAD	
Poor Characteristics:	Here's Why:
Burned	Too hot an oven; baked too long
Pale	
Cracks, bulges, bumps	Underbaked
	Improper kneading and shaping; too much dough for pan; cooled too quickly; too long rising

	period
Slice crumbles in cutting Poor Volume	Insufficient kneading Yeast injured; not enough flour; too short rising period
Large air bubbles	Poor shaping of loaf; too long rising period in pan; too cool oven
Heavy (close, compact cell walls)	Yeast injured, poor distribution of ingredients, - not enough flour, not enough kneading; too cool while rising
Lumps	Poor distribution of ingredients
Heavy, crumbly, dry	Too stiff dough; too cool oven not kneaded enough; too soft a dough
Grayish or streaked	Poorly mixed; flour added when shaping loaf; improper length of rising periods, over-greased bowl
Sour taste Yeasty flavor	Too long rising period Too long rising period; high temperature in kitchen.

and Human Nutrition

QUALITY CHARACTERISTICS OF YEAST BREAD

APPEARANCE

Crust

Even golden brown
Smooth, free from cracks
Uniform thickness

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Loaf

Evenly baked

Well rounded, even form

Volume consistent with food texture and~grain

TEXTURE AND CRUMBS

Cut Surface Texture

Moderately fine grained, uniform texture

Light

Tender, elastic crumb

Slightly moist

FLAVOR AND AROMA

Good flavor (Characteristic of ingredients used)

Pleasant aroma

Filling or flavor additions complement bread

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