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 ark 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
b. 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

<p>| BREAD |
|---|---|
| <strong>Poor Characteristics:</strong> | <strong>Here's Why:</strong> |
| Burned | Too hot an oven; baked too long |
| Pale | Underbaked |
| Cracks, bulges, bumps | Improper kneading and shaping; too much dough for pan; cooled too quickly; too long rising |</p>
<table>
<thead>
<tr>
<th>Quality Characteristic</th>
<th>Cause</th>
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<tbody>
<tr>
<td>Slice crumbles in cutting</td>
<td>Insufficient kneading</td>
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<tr>
<td>Poor Volume</td>
<td>Yeast injured; not enough flour; too short rising period</td>
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<tr>
<td>Large air bubbles</td>
<td>Poor shaping of loaf; too long rising period in pan; too cool oven</td>
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<tr>
<td>Heavy (close, compact cell walls)</td>
<td>Yeast injured, poor distribution of ingredients, not enough flour, not enough kneading; too cool while rising</td>
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<tr>
<td>Lumps</td>
<td>Poor distribution of ingredients</td>
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<td>Heavy, crumbly, dry</td>
<td>Too stiff dough; too cool oven not kneaded enough; too soft a dough</td>
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<td>Grayish or streaked</td>
<td>Poorly mixed; flour added when shaping loaf; improper length of rising periods; over-greased bowl</td>
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<td>Sour taste</td>
<td>Too long rising period</td>
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<tr>
<td>Yeasty flavor</td>
<td>Too long rising period; high temperature in kitchen.</td>
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**QUALITY CHARACTERISTICS OF YEAST BREAD**

**APPEARANCE**

**Crust**
Even golden brown  
Smooth, free from cracks  
Uniform thickness
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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