

Helping BAKERS BAKE



Become a Better
BAKER.

Fleischmann's *Yeast*
Baking Success. Guaranteed Every Time.

WHETHER you're a beginner or an experienced baker, whether you bake in an oven or a bread machine, "Helping Bakers Bake[®]" offers you practical information that will help ensure bread baking success. You'll find answers to many of the common questions about baking. And because sometimes, in spite of your best efforts, the unexpected may happen, there's a step-by-step problem-solving section to help you get back on track. Fleischmann's[®] Yeast is always ready to help make bread baking easier and more enjoyable.

YEAST TERMINOLOGY - WHAT'S WHAT

Fleischmann's[®] products are available in the U.S. and in Canada. They are the same products, but with slightly different names.

U.S. PRODUCT *is same as* CANADIAN PRODUCT

Active Dry Yeast	Traditional Active Dry Yeast
RapidRise™ Yeast	Quick-Rise Instant Yeast

In addition, RapidRise Yeast and Instant Yeast are the same as Bread Machine Yeast, which is available in both the U.S. and Canada. Both the U.S. and Canada have Pizza Crust Yeast available, and it goes under the same name in both countries.

HOW TO GAUGE THE TEMPERATURE OF INGREDIENTS

Yeast needs a warm environment to make bread rise. Avoid extreme heat and cold, which inactivates the yeast. Liquids at 100° to 110°F (appropriate for dissolving yeast) feel comfortably warm to the touch, like a warm bath. Liquids at 120° to 130°F (appropriate when yeast is mixed directly with the flour) feel very warm to the touch, but not hot enough to burn. Eliminate guesswork by using a thermometer to make sure the liquids are at the temperature recommended in your recipe. (Look for an instant-read thermometer with a stainless steel stem and a dial on top. Candy and meat thermometers will work if they register as low as 100°F. To get an accurate reading, immerse stem in at least 1½ inches of liquid.) Bring other ingredients (except eggs) to room temperature before using. Pasteurized milk does not need to be scalded. Milk should be the same temperature as the other liquids in the recipe.

SUBSTITUTING DRY YEAST FOR COMPRESSED (FRESH) YEAST

One ¼-ounce envelope dry yeast is equivalent to one 0.6-ounce cake compressed yeast. Three envelopes are equivalent to one 2-ounce cake compressed yeast. Active Dry Yeast is an excellent substitute for compressed (fresh) yeast. Dissolve Active Dry Yeast in warm water (100° to 110°F) and proceed with your recipe as directed.

ACCURATE MEASUREMENT IS CRUCIAL

Dry Ingredients: Use dry-ingredient measuring cups or spoons that can be leveled to an exact measurement. Lightly spoon the ingredient into the cup or spoon and level with the straight edge of a knife. **Liquid Ingredients:** Measure in transparent cups designed for liquids. Check measurement at eye level.

HOW TO PREPARE YEAST FOR USE

Active Dry Yeast: It is necessary to mix each envelope of yeast with ¼ cup lukewarm water (100° to 110°F) before using. Proof yeast (to verify if it is active) by stirring in 1 teaspoon sugar to the warm water mixture. Wait 10 minutes; the mixture should foam and double in volume. Yeast will not foam without sugar.

RapidRise Yeast, Instant Yeast, Bread Machine Yeast and Pizza Crust Yeast: For best results, mix these yeast products directly with the dry ingredients. We do not recommend proofing these yeasts.

Compressed or Fresh Yeast: Soften compressed yeast in tepid water (70° to 90°F). Add dissolved yeast to remaining ingredients and proceed with recipe directions.

USING RAPIDRISE YEAST, INSTANT YEAST AND BREAD MACHINE YEAST

For using RapidRise, Instant Yeast and Bread Machine Yeast in traditional oven-baked recipes:

- Set aside 1 cup of flour from the total amount (save for later use in the recipe). Mix remaining flour(s), RapidRise Yeast and all other dry ingredients in a large bowl.
- Heat fats and all liquids, except eggs, until very warm (120° to 130°F).
- Stir very warm liquids into dry mixture. Mix in eggs, if required. Mix in just enough reserved flour to make soft dough or batter.
- Knead (if required) as directed in recipe. Cover dough; let rest 10 minutes. (This rest replaces the first rise in traditional bread making.)
- Shape dough and place in prepared pan(s) as directed in recipe. Cover dough and set dough in a warm (80° to 85°F), draft-free place, and let rise until doubled in size.
- Bake as directed. Remove from pan and cool on wire rack.

USING PIZZA CRUST YEAST

Pizza Crust Yeast makes rolling or patting out pizza crusts SO easy! This is an instant yeast, so simply add the dry yeast to the flour in your favorite pizza crust recipe (or use the recipe on the package). This yeast has dough relaxers added to the yeast that allow the dough to stay in place when rolled or patted into a pizza pan. No more annoying snap back! Note: This yeast is not recommended for traditional bread recipes.

USE OF YEAST IN NO KNEAD BATTER

Not all yeast bread recipes require kneading. Many recipes create a batter rather than a dough. With the batter method, dough is vigorously stirred or beaten rather than kneaded by hand to develop the gluten. Batter may vary in thickness, depending on the recipe. After beating, the batter is allowed to rise until doubled. If the recipe calls for two rises, the first rise occurs in the bowl. Then the batter is stirred until the bubbles are released and the batter is almost back to its original size. It is then placed in a prepared baking pan for the second rise and baking.

KNEADING HINTS

Expert bakers work with slightly sticky dough so their bread will be moist and light. Knead in only enough flour to keep the dough from sticking to your hands and work surface. Flour or cooking spray can be used to prevent sticking. To knead, form the dough into a round ball and flatten slightly. Use the heels of your hands to PUSH the dough away. Pick up the edge furthest away from you and FOLD it toward you. TURN the dough a quarter-turn. Vigorously repeat 'push, fold and turn' steps until dough is smooth and elastic, and springs back when lightly pressed with two fingers. Kneading generally takes from 5 to 10 minutes. If your stand mixer has a dough hook, it can do the kneading for you! Mix the ingredients together using the flat paddle or regular beaters until all ingredients are incorporated. Then place the dough hook on the machine and knead on medium-high speed for 3 to 5 minutes.

TO PUNCH DOWN

When using Active Dry, Traditional or Compressed (fresh) Yeast, dough rises once in a bowl, then it is punched down, shaped and placed in a pan or on a baking sheet to rise a final time before baking. Punching down the dough gets rid of excess carbon dioxide and redistributes the yeast so it can keep working. Make a fist and push it into the center of the dough. Pull the edges of the dough to the center, turn the dough over and shape.

SHAPING THE DOUGH

Roll out the dough with a rolling pin before shaping to make a loaf with a smooth surface and even texture. Roll or pat dough into a rectangle – for example, a recipe based on 3 cups of flour (a 1 ½ pound loaf) should be rolled to a 12 x 7-inch rectangle to fit an 8 ½ x 4 ½-inch loaf pan. Beginning at the short end, roll up tightly as for jelly roll to make a loaf. With fingers, pinch seam and ends to seal. Place, seam side down, in a greased baking pan. Follow recipe directions for shaped rolls and bread.

LETTING THE DOUGH RISE

Dough rises best in a warm (80° to 85°F) draft-free location. Changes in temperature and humidity will speed or slow yeast action, so the rising time may vary each time you bake.

SUGGESTIONS TO ENCOURAGE THE YEAST

- Half-fill a large shallow pan with boiling water. Top with a wire rack. Place bread pans or baking sheet on wire rack. Cover dough with a lightweight towel or oiled plastic wrap.
- Half-fill a large shallow pan with boiling water. Place dough in unlit oven with pan of steaming water on lower rack.
- Fill a glass measuring cup with water, heat in the microwave until boiling, and set in microwave with covered dough. Close door – do not operate the microwave while dough is rising inside.
- Heat a conventional oven on low setting for one minute; turn oven off. Set covered dough in oven.

TESTING FOR 'DOUBLED IN SIZE'

Press the tips of two fingers lightly and quickly about ½-inch into the dough. If the indentation stays, the dough has doubled.

BAKING

Preheat your oven to the required recipe temperature before baking. Unless otherwise noted, place baking pans on the middle rack. Center pans on the rack, evenly spaced several inches apart. When two or more racks are needed, switch the position of the baking pans or sheets halfway through baking for even browning. When baking pizza, use the lowest rack position to ensure a crisp crust.

KNOWING WHEN IT'S DONE

Oven temperatures vary, so check the bread about 10 minutes before the completed baking time. If loaves overbrown, loosely cover with foil and return to the oven until done. Baked loaves should be golden brown and easy to remove from the baking pan. After turning bread out of a pan, tap the bottom or sides of loaf. If it sounds hollow, the bread is done. If measured with a thermometer, the internal temperature should read about 190° to 205°F.

COFFEE CAKES should be light brown and solid to the touch.

COOLING BAKED BREAD

Remove baked bread from pan and let cool on wire rack to prevent excess moisture from forming on the bottom. When completely cool, wrap airtight to prevent drying.

STORING BAKED BREAD

Bread that will be used in a day or two can be wrapped airtight and stored at room temperature. Do not refrigerate homemade bread unless filled with meat, cheese or other perishable ingredients. Bread becomes stale faster when refrigerated. To keep bread for more than a day or two, wrap airtight and freeze for up to three months.

FREQUENTLY ASKED QUESTIONS

WHAT IS THE DIFFERENCE BETWEEN RAPIDRISE YEAST, INSTANT YEAST, BREAD MACHINE YEAST AND ACTIVE DRY YEAST?

RapidRise™ Yeast, Instant Yeast and Bread Machine Yeast are a different strain of yeast than Active Dry or Traditional Yeast. RapidRise yeast is finely granulated, so it doesn't need to be dissolved in water prior to use. They contain ascorbic acid (vitamin C) to promote good loaf volume and structure. The result is a highly vigorous yeast. When using RapidRise Yeast, a 10-minute rest may be substituted for the first rising. Active Dry or Traditional Yeast should be rehydrated in warm liquids (usually water) before adding to the recipe. Most recipes using Active Dry Yeast require two risings.

HOW SHOULD I STORE YEAST?

Store unopened yeast in a cool, dry place, such as a pantry or refrigerator. Exposure to oxygen, heat or humidity decreases the activity of the yeast. After opening, store in an airtight container in the back of the refrigerator, away from drafts. Use within 6 months; freezing is not recommended.

HOW MUCH YEAST IS NEEDED FOR MY RECIPE?

As a general guideline, use 2¼ teaspoons (or one envelope) of yeast for every 4 to 5 cups of flour used in the recipe.

CAN I USE EXPIRED YEAST IN MY RECIPE?

For best results, buy and use yeast before the expiration date. Yeast loses its potency as it ages, resulting in longer rising times, or no rise at all. Proof Active Dry Yeast (see page 3) to determine whether it is still active. Proofing Instant, Bread Machine or RapidRise Yeast is NOT recommended, as it will result in loss of yeast potency.

CAN RAPIDRISE, INSTANT AND BREAD MACHINE YEAST BE USED IN ACTIVE DRY RECIPES?

Yes. For best results, add undissolved RapidRise Yeast, Instant Yeast or Bread Machine Yeast to dry ingredients first. Add liquids and fat heated to 120° to 130°F.

WHAT IF MY RECIPE JUST CALLS FOR "DRY YEAST"?

For many years, the only dry yeast available was Active Dry Yeast. This is most likely the yeast called for in recipes that do not specify a specific type of dry yeast.

CAN ACTIVE DRY YEAST BE USED IN RAPIDRISE, INSTANT OR BREAD MACHINE RECIPES?

Yes, but with limitations. Active Dry Yeast has larger granules and it is necessary to dissolve completely for the yeast to work. Therefore, Active Dry Yeast works best if dissolved in warm water (100° to 110°F).

CAN ACTIVE DRY YEAST BE USED IN BREAD MACHINES?

Active Dry Yeast may be used, but must be hydrated and added to liquids. Do not use the delay option if using Active Dry Yeast.

CAN ANY DOUGH BE REFRIGERATED?

Any dough can be refrigerated for a few hours to inhibit rising. Long refrigeration is not recommended unless specified in the recipe. For best results, choose recipes specifically formulated for the refrigerator.

CAN I FREEZE YEAST DOUGH?

For best results, use only specially developed freezer dough recipes. However, if you want to try freezing dough from other recipes, here are a few tips. Lean doughs such as pizza work best for freezing. We recommend doubling the yeast if using a recipe not specified for freezing. After kneading, cover dough and let rest 20 minutes. Shape into a flat disk (or several disks). Wrap each in plastic wrap, place in freezer proof plastic bag and freeze up to 4 weeks. When ready to use, thaw in the refrigerator (recommended) or at room temperature. Shape thawed dough, let rise and bake as directed.

CAN I RESCUE DOUGH THAT DOES NOT RISE?

Dough can be 'revitalized' by adding additional Active Dry Yeast. For each envelope of yeast in the recipe, combine in a large, warm bowl: ¼ cup lukewarm water (100° to 110°F), 1 teaspoon sugar and one envelope (2¼ teaspoons) of yeast. Stir to dissolve. With an electric mixer, slowly beat in small (walnut size) pieces of dough until about ½ of the dough is mixed into the yeast. With a spoon, stir in the remaining dough. Knead in just enough flour so the dough is not sticky. Let rise, shape and bake as directed in the recipe.

HELPING BAKERS BAKE® IN BREAD MACHINES



BREAD MACHINE YEAST

Fleischmann's® Yeast developed Bread Machine Yeast for optimal performance in all bread machines and bread machine recipes. It is a highly active, all natural fast-rising yeast with a fine granulation so it can be mixed directly with the flour and other dry ingredients without first being dissolved. This makes it ideal for bread machines where ingredients are combined in one pan for mixing, rising and baking. Plus, Bread Machine Yeast is enhanced with ascorbic acid (vitamin C) to promote good loaf volume and structure. (Note: Bread Machine Yeast is the same as RapidRise and Instant Yeast.)

USING YEAST IN BREAD MACHINES

Store and handle yeast to minimize exposure to oxygen, heat, and humidity, which decreases its activity. Use a dry spoon to measure yeast from the jar, then tightly cap and store in the back of the refrigerator, away from drafts. Use within six months of opening or before the date on the label, whichever comes first. If recipe calls for one envelope (¼-ounce) of yeast, use 2¼ teaspoons. Bread Machine Yeast can replace RapidRise or Active Dry Yeast in all bread machine recipes. Use a one-to-one substitution.

Add yeast to the bread machine pan along with the flour as directed by the manufacturer. Do not place yeast in direct contact with liquid or salt, especially when using the timer to delay baking.

PROPER MEASURING TECHNIQUES

To measure flour – Use standard measuring cups designed for dry ingredients. Lightly spoon the flour into the cup, filling slightly above the rim; level with a straight-edged knife.

To measure liquids – Use standard transparent cups designed for liquids. Measure at eye level.

Other Measurements – Bread machine recipes may call for unfamiliar measurements.

- ½ large egg equals 2 tablespoons lightly beaten whole egg
- 1½ tablespoons equal 1 tablespoon plus ½ teaspoons
- ⅞ cup water equals 7 ounces or ¾ cup plus 2 tablespoons

5 STEPS TO SUCCESSFUL BREAD MACHINE BAKING

1. Know your machine and how it works – thoroughly read the manual.
2. Understand your recipe before you begin.
3. Use fresh, high quality ingredients.
4. Measure precisely using appropriate measuring tools.
5. Organize ingredients in order of use and recheck to ensure you used all of the ingredients.

HOW TO ADJUST DOUGH CONSISTENCY

Bread machine dough is slightly stickier than hand-kneaded dough. After mixing for a few minutes, the ingredients should come together into a dough and form a smooth, soft ball around the blade.

If your machine seems to be straining or the dough appears dry or stiff, add more liquid in 1 teaspoon increments to achieve proper consistency.

If the dough seems too soft or slack, add more bread flour in 1 teaspoon increments until the proper consistency is reached.

Do not add more than 3 to 4 tablespoons of liquid or flour. The machine cannot compensate for wide variations from the norm and may not bake the larger amount of dough thoroughly.

	POSSIBLE CAUSES	RECOMMENDATIONS
VERY SLOW TO RISE	How long has dough been rising?	Be patient! Temperature and dough conditions will vary causing changes in rising times.
	What was the temperature of the liquid?	Avoid liquids that are too hot or too cold. Use a thermometer for consistent results.
	How much flour was used?	Avoid adding too much flour. Add only enough flour to prevent dough from sticking. Dough should be slightly tacky.
	How much salt was used?	Avoid using excess salt – measure carefully! Salt retards yeast and inhibits rise.
	How much sugar was in the recipe?	High sugar doughs are slower to rise.
	What was the expiration date on the yeast?	For best results, use before the expiration date.
	How long was the dough kneaded?	Knead 4 to 10 minutes by hand or 2 to 5 minutes with a dough hook. Kneading develops gluten. Gluten traps carbon dioxide to leaven the dough.
	Were extra ingredients added to the dough?	Excess amounts of the following ingredients may slow yeast growth: garlic, onion, cinnamon, molasses, honey, fruits and juices.
COARSE, HEAVY TEXTURE	What type of flour was used?	Breads are lightest when all-purpose or bread flour is used. Whole wheat and other types of grain flours make denser bread.
	To what temperature was the oven set for baking?	Follow directions closely. Avoid temperatures too low for baking. Always preheat the oven to ensure correct rising and baking of bread.
	How long was bread kneaded?	Kneading develops the gluten structure of the bread. Too little or too much can result in a heavy loaf.
SMALL LOAF	What size pan was used?	A bread pan that is larger than is called for in a recipe results in a flatter, shorter loaf.
	How hot was the oven?	A hot oven can bake so fast that there is no time for the bread dough to rise before the dough is set. Check the oven temperatures to be sure is correct.
	How long did the dough rise?	Check to see if the dough has doubled in size by using the fingertip test (see TESTING FOR “DOUBLED IN SIZE” on page 5).
HOLES IN BREAD	Did you punch the air holes out of the bread and use a rolling pin for shaping?	Roll out air bubbles and pull dough firmly during shaping. Pinch ends together when shaping. Avoid improper shaping of loaf. Pop air bubbles on top.
	How long did the dough rise?	The dough may have risen too quickly prior to baking..
	How much yeast was used?	Excess yeast can cause large holes.
	What temperature was the liquid when added to the dough?	Cold liquids added to the dough can cause holes in bread.
	What type of bread is being made?	Artisan breads, French bread and sourdoughs are supposed to have uneven holes.
BREAD DRY OR HARD	How much flour was used?	Avoid adding excess flour. In recipes that call for a range of flour, always start with the least amount of flour, then gradually add more if needed. Dough should be slightly tacky (sticky).
	Was glass or pottery used?	Reduce oven temperature 25°F when using glassware or pottery.
	Did bread bake too long?	Be careful not to overbake. Test loaf by tapping sides and bottom. It should sound hollow when done. Internal temperature should register 190° to 205°F when using a thermometer.
	What liquid was used in the recipe?	Recipes with water rather than milk tend to be dryer.
	Is there fat in the recipe?	Recipes calling for little or no fat tend to be less moist.

	POSSIBLE CAUSES	RECOMMENDATIONS
NICE CRUMB BUT SLIGHTLY GUMMY	How long and at what temperature did the loaf bake?	Loaf should be baked until bottom and sides sound hollow when tipped out of the pan. Center of bread should reach 190° - 200°F.
	Was bread cooled properly?	Remove loaf from pan immediately after baking. Cool on a wire rack so air can circulate around the loaf. Cool thoroughly before wrapping.
	How old was the flour?	Store flour in a cool, dry place and use within 1 year.
YEAST FLAVOR TOO STRONG	Where was the dough placed for rising?	Avoid high temperatures for rising dough. Ideal temperature is 80° to 85°F.
	How long did the dough rise?	Avoid over fermentation. Use refrigerator dough within 2 days.
SOUR TASTE	How much salt was used?	Avoid adding too much salt. Excess salt slows rising. Long rises can result in a sour taste.
	What was the temperature in the room during rising?	Ideal room temperature is 80° to 85°F. Avoid cool or hot temperatures unless the recipe calls for it.
	Was freezer dough shaped promptly after kneading?	Freezer dough can sour if it begins to rise before freezing. How much yeast was used? Excess yeast can cause sour flavors to develop.
BREAD STALES TOO QUICKLY	How was the bread stored after baking? Was it refrigerated?	Wrap and store loaf at room temperature. Refrigeration hastens staling. Freeze bread that cannot be used within 1 to 2 days.
	How much flour was used?	Avoid using too much flour.
	What liquid was used in the recipe?	Breads with milk stay fresh longer than those made with only water.
CRUST BULGES AND CRACKS	How much flour was used?	Add only enough flour to form a dough that does not stick to hands. Dough should be tacky.
	Is the oven heating throughout?	Use an oven thermometer to determine if oven is heating evenly throughout the oven.
	How long did the dough rise?	Make sure you touch the dough lightly to see if the indentation remains before baking.
WRINKLED CRUST	Was the dough shaped correctly?	Pull the dough firmly when shaping. Avoid loose or slack shaping of dough which will cause shrinking of dough after it is cooled.
DOUGH CRACKS OR SEPARATES	Did dough dry out during rising?	Grease surface of dough and cover with plastic wrap or a damp towel during rising.
	Was loaf placed in a draft during cooling?	Place loaves on a wire rack to cool where they are free from draft.
	How was loaf shaped before baking?	Be sure to shape dough properly (see SHAPING THE DOUGH on page 4)

	POSSIBLE CAUSES	RECOMMENDATIONS
AIR HOLES IN UPPER CRUST	Was dough greased before rising?	Grease dough prior to rising. Avoid drying of dough.
	Was dough covered during the rise?	Cover pan with damp towel, or lightly oiled plastic wrap.
	Was dough rolled before shaping?	Roll dough out, remove all gas bubbles, then shape dough.
	What was the temperature of the oven?	Preheat oven and bake according to the recipe. Avoid baking in a too hot oven, as crust will form before gases escape.
	Was the air dry during rising?	In dry climates, provide some humidity to the atmosphere by placing a pan of hot steaming water under the rising dough.
CRUST TOO THICK	How much flour was used?	Only add flour until the dough no longer sticks to hands. The dough should remain tacky.
	What was the oven temperature?	A low oven temperature gives a thicker crust than expected.
	What flours were used?	Low gluten flours and doughs form thicker crusts than higher gluten doughs.
	How long did the dough rise?	Let dough rise until it tests as double its size. Be patient and do not under rise.
	How much shortening or oil was used in the dough?	Low or reduced fat recipes can form a thick crust during rising.
PALE CRUST	How much salt was used?	Salt inhibits the browning process. Measure carefully.
	How much sugar was in the recipe?	Low sugar breads do not brown a lot.
	How hot was the oven?	Low oven temperature makes the bread brown more slowly.
TOUGH CRUST	What type of flour was used?	All-purpose and bread flour typically produce a tender crust. Expect other flours to produce crust textures that are tougher.
	How long did the dough rise?	Make sure you touch the dough lightly to see if the indentation remains before baking.
	How much was the bread dough handled?	Excess handling after the initial fermentation makes the dough tougher as it reactivates the gluten, which has relaxed during resting



	POSSIBLE CAUSES	RECOMMENDATIONS
SHORT LOAF, UNSATISFACTORY RISING	Whole grains, whole grain flour or all-purpose flour substituted for bread flour.	Use more bread flour and reduce the amount of other flours or grains.
	Liquid/dry ingredients ratio not balanced.	Recheck measurements called for in recipe. Don't "scoop" or pack flour into measuring cup.
	1-pound loaf made in a 1½ or 2 pound machine.	Use appropriate recipe for pan size.
	Sugar omitted or too little or too much used.	Recheck measurement.
	Inappropriate cycle selected.	Use basic cycle rather than rapid-bake cycle, which can produce shorter loaves. For whole grain breads, use whole grain cycle or add gluten.
	Ingredients too hot or too cold.	Liquids should be tepid or at room temperature (70° to 80°F).
	Not enough yeast used.	Recheck the measurements of yeast.
	Too much salt used, inhibiting yeast action.	Recheck measurements.
NO RISE	Expired or mishandled yeast.	Check expiration date of yeast; replace if needed. Store properly. Use jars within 6 months after first opening.
	Salt, liquid or fat came in contact with yeast for prolonged period while using timed-bake feature.	Add ingredients so yeast is protected from salt, liquid or fat until mixing begins. Check owner's manual for proper order of ingredients.
	Blade used improperly.	Make sure blade is correctly in place.
	Machine misprogrammed.	Check owner's manual.
UNDER-BAKED, GUMMY CORE	Expired or mishandled yeast used.	Check expiration date of yeast; replace if needed. Store properly. Use jars within 6 months after first opening.
	Key ingredient (yeast, water, flour, etc.) mismeasured or omitted.	Recheck all measurements.
	Ingredient order wrong for timed-bake feature, causing salt, water or fat to come in contact with yeast for prolonged period.	Add ingredients so yeast is protected from salt, liquid or fat until mixing begins. Check owner's manual for proper order of ingredients.
OPEN, COARSE OR HOLEY TEXTURE	Recipe too large for pan.	Use a larger pan OR multiple pans.
	Excess richness (eggs, butter, sugar) or excess dried fruits, nuts, grains or excess liquids from fresh or canned fruits and vegetables.	Follow recipe exactly, measuring precisely. Drain liquids well from fresh or canned fruits or vegetables, if recipe directs.
	Incorrect cycle or crust color selected.	Check owner's manual and recipe.
OPEN, COARSE OR HOLEY TEXTURE	Excess liquid used.	Reduce water or add flour in 1 teaspoon amounts.
	Excess yeast used.	Recheck measurement.
	Yeast action accelerated by hot humid weather or overheated liquids.	During heat spells, use refrigerated liquids; bake during coolest part of the day. Use rapid-bake cycle.
	Salt omitted.	Recheck to make sure salt was added.
	Dough rises too high or texture is too light.	Too much yeast. Reduce the amount of yeast by ¼ to ⅓.

	POSSIBLE CAUSES	RECOMMENDATIONS
COLLAPSED LOAF	Liquid/dry ratio not balanced.	Recheck measurements called for in recipe. Don't "scoop" or pack flour into measuring cup.
	Salt omitted, causing bread to overrise then collapse.	Recheck to make sure all ingredients were added.
	Dough exceeds pan capacity, does not bake through, and collapses.	Use appropriate recipe for pan size. Recheck measurements.
	Machine opened during rising or baking.	Open lid only during mixing stage.
	Warm weather and high humidity may cause dough to rise too fast, then collapse before baking begins.	Maintain consistent room temperature. During heat spells, reduce yeast and/or sugar by one fourth or more. Or use refrigerated liquids; or bake during the coolest part of the day. Avoid timed-bake feature. Use rapid-bake cycle, if available.
	Bread left in machine too long after baking.	Remove breads promptly; cool on wire rack.
	Overheated liquids used.	Use tepid (70° to 80°F) liquids



FLEISCHMANN'S® FAMILY OF PRODUCTS



SUBSTITUTIONS

Envelope	Jar Yeast	Compressed (Fresh) Yeast
1 (¼ ounce)	2 ¼ teaspoons	1 (0.6 ounce cake)
3 (¾ ounce)	6 ¾ teaspoons	1 (2 ounce cake)

All Fleischmann's Yeast is certified Kosher by . Established in 1935, the OK Kosher Certification is one of the world's most respected symbols of Kosher approval.



Fleischmann's® Yeast

Baking Success. Guaranteed Every Time.

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