



BAKING INSTRUCTIONS

INTRODUCTION TO PASTRY ARTS

TOAST BREAD

Convection Oven for Baking Loaf Pans, 6.375 x 3.75 x 2.75 inches or similar

Preheat the oven to 360°F (180°C). Place the pans in the oven. Then turn the oven off for 15 minutes. Turn the oven back on, and lower the temperature to 320°F (160°). Bake for 20 minutes. Check for doneness.

Convection Oven for Baking Loaf Pans, 9 x 5 x 3 inches or similar

Preheat the oven to 360°F (180°C). Place the pans in the oven. Then turn the oven off for 15 minutes. Turn the oven back on, and lower the temperature to 320°F (160°). Bake for 25 to 30 minutes. Check for doneness.

Conventional Oven for Baking Loaf Pans, 6.375 x 3.75 x 2.75 inches or similar

Preheat the oven to 375°F (190°). Place the pans in the oven. Then turn the oven off for 15 minutes. Turn the oven back on, and lower the temperature to 340°F (170°). Bake for 20 to 25 minutes. Check for doneness.

Conventional Oven for Baking Loaf Pans, 9 x 5 x 3 inches or similar

Preheat the oven to 375°F (190°). Place the pans in the oven. Then turn the oven off for 15 minutes. Turn the oven back on, and lower the temperature to 340°F (170°C). Bake for 25 to 30 minutes. Check for doneness.

BRIOCHE

Convection Oven for Baking Loaf Pans, 6.375 x 3.75 x 2.75 inches or similar

Bake at 320°F (160°C) for about 20 minutes. Briefly open the oven door to allow the steam to escape, then bake for 3 to 5 minutes. Check for doneness.

Convection Oven for Baking Loaf Pans, 9 x 5 x 3 inches or similar

Bake at 320°F (160°C) for 25 to 30 minutes. Briefly open the oven door to allow the steam to escape, then bake for 3 to 5 minutes. Check for doneness.

Conventional Oven for Baking Loaf Pans, 6.375 x 3.75 x 2.75 inches or similar

Bake at 340°F (170°C) for 25 to 30 minutes. Briefly open the oven door to allow the steam to escape, then bake for 3 to 5 minutes. Check for doneness.

Conventional Oven for Baking Loaf Pans, 9 x 5 x 3 inches or similar

Bake at 340°F (170°C) for 30 to 35 minutes. Briefly open the oven door to allow the steam to escape, then bake for 3 to 5 minutes. Check for doneness.



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LEMON POUND CAKE

Convection Oven for Baking Loaf Pans, 6.375 x 3.75 x 2.75 inches or similar

Preheat the oven to 340°F (170°). Bake for 40 to 45 minutes, or until the cakes have risen and the tops are golden brown. Then slightly open the oven door for a full 2 seconds to allow the steam to escape. Close the oven door and continue baking for another 3 to 5 minutes. Check for doneness.

Convection Oven for Baking Loaf Pans, 9 x 5 x 3 inches or similar

Preheat the oven to 340°F (170°). Bake for 45 to 50 minutes, or until the cakes have risen and the tops are golden brown. Then slightly open the oven door for a full 2 seconds to allow the steam to escape. Close the oven door and continue baking for another 3 to 5 minutes. Check for doneness.

Conventional Oven for Baking Loaf Pans, 6.375 x 3.75 x 2.75 inches or similar

Preheat the oven to 360°F (180°C). Bake for 40 to 45 minutes, or until the cakes have risen and the tops are golden brown. Then slightly open the oven door for a full 2 seconds to allow the steam to escape. Close the oven door and continue baking for another 3 to 5 minutes. Check for doneness.

Conventional Oven for Baking Loaf Pans, 9 x 5 x 3 inches or similar

Preheat the oven to 375°F (190°). Bake for 30 to 35 minutes, or until the cakes have risen and the top split open. Then lower the heat to 325°F (160°C) and bake for another 25 to 30 minutes. Slightly open the oven door for a full 2 seconds to allow the steam to escape. Close the oven door and continue baking for another 3 to 5 minutes. Check for doneness.