







BREAD BAKING RECORD

Add this sheet to your 4-H Record Book

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Date	Name of bread	Method used (if yeast bread)	How will you try to make the bread better next time?	What did you and/or your family serve with the bread?	Total time to make	Was it worth your time?	Did you like it better than commercially purchased?	Intermediates and Seniors only: Figure for at least 1/4 of breads made	
								Cost to make	Cost if purchased
	Examples: Plain muffins		Mix less so there won't be tunnels.	Boiled egg, orange juice, butter, strawberry jam, and milk	40 min.	Yes	Cannot buy at our store.		
	Whole wheat bread	Rapidmix	Knead more to increase volume and improve texture.	Roast beef, lettuce, and tomato sand- wich and milk	3 hrs.	Yes	Yes		

Learning and Sharing Activities

rolls for their first time; experimented with four rising temperatures to see effect on rising time and bread quality.) information with others and any special way you learn (for example, helped younger 4-H members in our club shape yeast (For example, greasing muffin tins while shortening can is open for measuring saves time.) Include how you share As you work on your bread project(s) this year describe major ideas you learn about any or all of the following subjects.

Food preparation:
Nutrition:
Food safety, sanitation, and storage:
Food selection and shopping:
Meal planning:
Serving and courteev:
Using time and saving energy:

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