

Dough Enhancer

Why use a Dough Enhancer you ask? These all natural ingredients help the dough rise faster and higher, improve texture, brown more evenly and add longevity to your baked goods. They stay fresh longer without going stale or getting moldy.



Prep Time: 10 Minutes

Servings: 4 Cups – Use 3 T per loaf of bread

Calories: 81

Equipment

[Food Processor](#)

Airtight Container – Preferable [Quart Mason Jar](#)

Ingredients

- 2 cup wheat gluten – Gives dough the elastic feel
- 4 tablespoons lecithin granules – Creates a finer bread texture
- 2 teaspoon vitamin C granules – Acts as a preservative deterring mold and bacteria
- 4 tablespoons powdered fruit pectin – Improves crumb moisture and freshness. Also improves stability if dough will be frozen.
- 4 tablespoons unflavored gelatin – Retards staling process and increases hydration of dough.
- 1 cup nonfat dry milk powder – Gives higher raise, retains moisture and assists with browning of crust.
- 2 teaspoon powdered ginger – Assist with a better rise resulting in fluffier bread. Does not alter the flavor.

Instructions

Add all ingredients to Food Processor. Pulse until all ingredients are thoroughly mixed.

Store in a capped Mason jar in the refrigerator

To Use: Replace 3T of the flour in recipe in equal measure for each loaf.

Another helpful tip for amazing baked goods is to save your unsalted potato water. Keep it in an airtight container in your refrigerator after you cool. Replace the water or milk liquid in the recipe. The starch from the potatoes adds bubbles to your dough and assists with the rise.