



www.deimanusa.com

Deiman USA Recipes

DAY OF THE DEATH BREAD



Follow us on Facebook and Instagram
@deimanusa

Deiman USA Recipes

DAY OF THE DEATH BREAD

Autumn favorite

Ingredients

Wheat Flour	2.2lb (1kg)
Butter	14 oz (400g)
Sugar	11 oz (300g)
Yeast	1 oz (30g)
Salt	0.35 oz (10g)
Eggs	26 oz (750g)
Butter Orange Arte Pan	6ml
Orange Blossom Essence	13ml



Procedure

1. Blend all of the ingredients until they form a dough with some degree of elasticity.
2. Let it rise at a temperature of 81°F (27°C) until it doubles its original volume.
3. Break it and let it rise again at room temperature for 1 hour.
4. Take the dough and create your traditional Day of the Death bread shapes.
5. Let them rise until they double their volume.
6. Bake during 25 minutes at 356°F (180°C).