



# Dough Enhancer

## Bakery

Augason Farms offers a wide selection of baking mixes and baking items. Whether you're preparing baked goods from scratch or want a quick baking mix, we provide for your needs.

## Dough Enhancer

Augason Farms Dough Enhancer increases dough strength, improves natural flavor and creates fluffier baked goods. Works well in cakes, pizza dough, scones, etc.

## Whole Wheat Bread

### Mix together:

- 6 cups warm/hot water
- 2/3 cup oil
- 2/3 cup honey
- 2 tablespoons instant yeast

### Then add:

- 2 tablespoons Augason Farms Dough Enhancer
- 2 cups whole wheat flour
- 1/3 cup Augason Farms Vital Wheat Gluten
- 2 tablespoons salt

Blend for 2 minutes and slowly mix in 9 cups whole wheat flour until side of bowl is clean, about 8 minutes. Knead and shape into loaf pans. Let rise until double. Bake at 350°F for 30 to 40 minutes.

## MIXING DIRECTIONS:

For white bread use 1–2 Tbsp of dough enhancer.

For whole wheat bread use 2–4 Tbsp of dough enhancer.

Nutrition Facts			
Serving Size 2 Tbsp (16g)			
Servings Per Container 26			
Amount Per Serving			
<b>Calories</b> 60	Calories from Fat 0		
			<b>% Daily Value*</b>
<b>Total Fat</b> 0g			<b>0%</b>
Saturated Fat 0g			<b>0%</b>
Trans Fat 0g			
<b>Cholesterol</b> 0mg			<b>0%</b>
<b>Sodium</b> 0mg			<b>0%</b>
<b>Total Carbohydrate</b> 11g			<b>4%</b>
Dietary Fiber less than 1g			<b>2%</b>
Sugars 0g			
<b>Protein</b> 2g			
Vitamin A 0%	•	Vitamin C 0%	
Calcium 0%	•	Iron 4%	
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
		<b>Calories</b>	<b>2,000</b> <b>2,500</b>
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9    Carbs 4    Protein 4			

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**INGREDIENTS:** Flour (wheat flour, malted barley flour, niacin, iron, ascorbic acid, thiamine mononitrate, riboflavin, folic acid), PBR-200 DF (yeast, enzymes, soybean oil), PBR-FD (wheat flour, ascorbic acid, wheat gluten, enzymes), lecithin powder (liquid soy lecithin, defatted soy flour, dolomite).

**Contains allergens:** Wheat and soy.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

**26 SERVINGS**  
**NET WT. 15.0 OZ (425 g)**