

## Cuban Bread

Yield: 8 - 6-inch Loaves

Created by: Erik Youngs

Company or Team Name: VooDoo Chef



| Count | Weight   | Volume | Ingredient           |
|-------|----------|--------|----------------------|
|       |          | 2 Cups | Water                |
|       | .5 oz    |        | Yeast                |
|       | .5 oz    |        | Salt                 |
|       | 1 oz     |        | Sugar                |
|       | 1.75 Pds |        | Flour, High Gluten   |
|       | 1.5 oz   |        | Vegetable Shortening |
|       |          |        | Butter for Baking    |

### How to:

1. Place all ingredients (except for the butter) in a mixing bowl with dough hook attachment. Mix on low speed for 5-6 minutes. Then increase the speed of the mixer to high and mix for an additional 5-6 minutes.
2. Remove dough from the mixing bowl and let rise for 45 minutes.
3. Cut into 5-ounce portions and form into balls.
4. Let rise for 45 minutes.
5. Shape into long loaves, approximately 6 inches in length.
6. Let rise for 45 minutes.
7. Slit the top of the loaf lengthwise and fill the gap with butter.
8. Bake in a preheated 400°F oven for 20-30 minutes.