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.