

462 Yeast Breads on the Rise Recipe Completion Chart

FIRST YEAR: You must prepare **at least one (1) bread for each mixing method in the book and all activities in each Interest Area** to complete this project. Please keep track of the recipes you have made using this chart.

Mixing Method	Bread Recipe Made	Number of Times Recipe Made
Traditional Method	Crisp Dinner Rolls	
	Soft Pretzels	
Sponge-Dough Method	Not Just White Bread	
Mixer Method	Basic White Bread	
	Garden Herb Loaf	
Batter or No-Knead Method	English Muffin Bread	
	Apple Crumb Coffee Cake	
Bread Machine Method	Pizza Dough	
	Cheese Bread	

SECOND YEAR: You must prepare **at least six (6) advanced recipes, using at least two (2) different mixing methods**. At least three (3) must be from the project book, and three (3) can be selected on your own. Please keep track of the recipes you have made using this chart, writing in each recipe made and the type of mixing method used.

Bread Recipe Made	Mixing Method	Number of Times Recipe Made

