3. INACCURATE MEASUREMENT OF INGREDIENTS. *Measure dry ingredients with cups specified for dry ingredients and measure liquids with a glass liquid measure. Lightly spoon flour into the cup and level.

   NOTE: *Large amounts of ingredients such as sugar, salt, shortening, eggs, dried fruits and nuts also can inhibit rising.

4. POOR DOUGH STRUCTURE (LOW GLUTEN). *Wheat flour (all-purpose or bread) contains the protein gluten, which gives the bread structure. Flours such as soy, rice, corn and rye do not contain enough gluten to make dough rise. These flours should be mixed with all-purpose or bread flour. (See Question #17)

   NOTE: *Large amounts of molasses, brown sugar, fruits and fruit juices contain acids, which may inhibit gluten development.

   *Inadequate kneading can result in poor gluten formation. Properly kneaded dough is smooth, elastic and springs back when poked. (See Question #18)

5. BAKING INGREDIENTS WERE TOO COLD. Flour, eggs and other ingredients should be brought to room temperature before use.

6. BREAD WAS SET TO RISE IN AN AREA THAT IS TOO HOT OR COOL. Yeast doughs generally rise best in a draft-free place at temperatures between 80 and 90 degrees F. Excess heat will kill yeast and bread will not rise. Do not put rising dough directly on a radiator or range-top to rise.

Why Does Bread Fall in the Oven?

1. THE DOUGH WAS LEFT TO RISE TOO LONG. It should only be allowed to double in bulk.

2. THE FLOUR WAS LOW IN GLUTEN, SO THE DOUGH COULD NOT RISE. (See #4 above—poor dough structure)

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