

## Best Bets for Canned Bread

Bread type	Page	Jar size	Dough weight	Proof time and temperature
<b>White Sandwich Bread</b>	4·289	Ball wide mouth pint & half 0.7 L jar	250 g / 8¾ oz	45 min at 27 °C / 80 °F 1 h at 21 °C / 70 °F
<b>Pumpernickel</b>	4·449	Le Parfait 1 L jar	425 g / 15 oz	1 h at 27 °C / 80 °F 1½ h at 21 °C / 70 °F
<b>Vollkornbrot</b>	4·435	Le Parfait 1 L jar	450 g / 1 lb	1 h at 27 °C / 80 °F 1½ h at 21 °C / 70 °F
<b>Brioche</b>	4·217	Weck “743” 0.75 L jar	125 g / 4½ oz	2½ h at 27 °C / 80 °F 3 h at 21 °C / 70 °F
<b>baba au rhum</b>	4·217	Weck “762” tulip 0.2 L jar	25 g / ⅞ oz	2 h at 27 °C / 80 °F 2½ h at 21 °C / 70 °F
<b>dulce de leche brioche</b>	4·217	Weck “900” 0.3 L jar	50 g / 1¾ oz	2 h at 27 °C / 80 °F 2½ h at 21 °C / 70 °F
<b>cinnamon roll</b>	4·289	Le Parfait 1 L jar	125 g / 4½ oz of white sandwich dough	2 h at 27 °C / 80 °F 2½ h at 21 °C / 70 °F
<b>truffle brioche</b>	4·217	Weck “762” tulip 0.2 L jar	25 g / 1 oz	2 h at 27 °C / 80 °F 2½ h at 21 °C / 70 °F
<b>Gâteau Battu</b>	4·269	Ball wide mouth pint & half 0.7 L jar	200 g / 7 oz	1 h at 27 °C / 80 °F 1½ h at 21 °C / 70 °F
<b>Panettone</b>	4·254	Weck “743” 0.75 L jar	200 g / 7 oz	4 h at 27 °C / 80 °F 5½ h at 21 °C / 70 °F
<b>Ciabatta</b>	4·155	Ball wide mouth pint & half 0.7 L jar	150 g / 5¼ oz	1 h at 27 °C / 80 °F 1½ h at 21 °C / 70 °F
<b>Neapolitan Pizza</b>	5·113	Ball wide mouth pint 0.47 L jar	125 g / 4½ oz	1 h at 27 °C / 80 °F 1½ h at 21 °C / 70 °F

\*half fan speed  
\*\*full fan speed

For breads that will not be eaten right from the jar, you will need to use straight-walled jars so that the bread will come out easily. If the jars taper near the mouth, it is impossible to get the baked bread out in one piece. See our Resources section on pages 5·XXXVIII–XLIII for the jars we used, but any widemouthed canning jars will work.