

Best Bets for Canned Bread

Bread type	Page	Jar size	Dough weight	Proof time and temperature	Oven baking temperature and time			Notes
					Combi*/Convection**	Home	Pressure-cooking time	
White Sandwich Bread	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	175°C/350°F for 40–45 min	190°C/375°F for 45–50 min	1½ h	all sandwich breads can be made with this method; reheat jar in a warm oven (95°C/200°F) for 30 min before serving
Pumpernickel	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	175°C/350°F for 2 h	190°C/375°F for 2 h 25 min	3 h	add 2¼ commercial yeast (2.25 g/¼ oz) and 5 (6 g/¼ oz) black cocoa powder to the dough because the quick baking time doesn't produce a deep color; reheat jar in a warm oven (95°C/200°F) for 30 min before serving
Vollkornbrot	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	175°C/350°F for 2 h	190°C/375°F for 2 h 25 min	3 h	add 0.5 commercial yeast (2.25 g/¼ oz); all <i>vollkornbrot</i> variations and whole-grain bread can be made with this method; reheat jar in a warm oven (95°C/200°F) for 30 min before serving
Brioche	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	175°C/350°F for 25 min in combi or 35 min in convection	190°C/375°F for 35 min	1½ h	reheat jar in a warm oven (95°C/200°F) for 30 min before serving
baba au rhum	4-217	Weck "762" tulip 0.2 L jar	25 g/¾ oz	2 h at 27°C/80°F 2½ h at 21°C/70°F	175°C/350°F for 30–35 min	190°C/375°F for 40–45 min	not recommended	pour 8 g/¼ oz dark rum and 8 g/¼ oz simple syrup into each jar before adding the dough; reheat jar in a warm oven (95°C/200°F) for 30 min before serving with <i>crème Chantilly</i>
dulce de leche brioche	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	175°C/350°F for 35–40 min	190°C/375°F for 45 min	1 h	after step 3, pour in 15 g/½ oz sweetened condensed milk before adding the dough; reheat jar in a warm oven (95°C/200°F) for 30 min before serving with <i>crème Chantilly</i>
cinnamon roll	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	175°C/350°F for 40–45 min	190°C/375°F for 45–50 min	not recommended	roll out the dough to a 20 cm by 5 cm/8 in by 2 in rectangle and spread 15 g/½ oz of Cinnamon Smear (page 4-310) evenly on the dough; roll up the dough, and place it inside the jar; reheat jar in a warm oven (95°C/200°F) for 30 min before serving; pour glaze over the bun before eating
truffle brioche	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	175°C/350°F for 30–35 min	190°C/375°F for 40–45 min	1 h	brush the inside of the jar with white truffle oil; thinly slice 10 g/½ oz black truffles, and place around the dough ball; reheat jar in a warm oven (95°C/200°F) for 30 min before serving (serve warm so that the aroma of the truffles really comes through)
Gâteau Battu	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	175°C/350°F for 25 min	190°C/375°F for 30 min	1½ h	reheat jar in a warm oven (95°C/200°F) for 30 min before serving
Panettone	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	175°C/350°F for 1¼ h	190°C/375°F for 1½ h	not recommended	reheat jar in a warm oven (95°C/200°F) for 30 min before serving
Ciabatta	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	175°C/350°F for 35 min	190°C/375°F for 40 min	1 h	this will have a tighter crumb than traditional ciabatta; Second-Chance Sourdough (page 4-70) and French Lean Bread (page 4-27) can also be made with this method; reheat jar in a warm oven (95°C/200°F) for 30 min before serving
Neapolitan Pizza	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	175°C/350°F for 35 min	175°C/350°F for 40 min	not recommended	once dough is proofed, use a ladle to push down its center; pour 50 g/1¾ oz Tomato Sauce (page 5-132) into the pocket; top with 20 g/¾ oz shredded part skim mozzarella; close lid, and bake; reheat jar in a warm oven (95°C/200°F) for 30 min before serving; NY Pizza (page 5-122) and Sicilian Pizza (page 5-109) can also be made with this method

*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.