

## Best Bets for Canned Bread

Bread type	Page	Jar size	Dough weight	Proof time and temperature	Oven baking temperature and time		Instant pot cooking time	Notes
					Combi*/Convection**	Home		
White Sandwich Bread	4-289	1 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	30 min	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	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	1½ h	add 2½ 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	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	1½ 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	0.5 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	45 min	reheat jar in a warm oven (95°C/200°F) for 30 min before serving
baba au rhum	4-217	0.25 L jar	25 g/⅞ 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	30 min	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 crème Chantilly
dulce de leche brioche	4-217	0.25 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	30 min	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 crème Chantilly
cinnamon roll	4-289	0.5 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	45 min	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	0.25 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 30–35 min	190°C/375°F for 40–45 min	30 min	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)
Panettone	4-254	1 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	1 h	reheat jar in a warm oven (95°C/200°F) for 30 min before serving
Ciabatta	4-155	1 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	45 min	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

\*low 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.