



Shrink Buster

Gourmet Fruited Breakfast Breads

Simply follow these easy, step-by-step instructions to create gourmet fruited breakfast breads using Gardner Traditional Fruit Pies.



Recipe Yield

4 Loaf pans (regular or demi)

Materials

3 loaves of Italian or homestyle bread dough, thawed

1 Gardner Traditional Fruit Pie

1 egg

Release spray

4 loaf pans

Streusel topping & icing (optional)

Method

1. Preheat oven as follows:

Deck – 370° to 380°

Convection – 350°

2. Place bread dough on cutting board and top with Gardner Traditional Fruit Pie. Chop pie and raw egg into bread dough. Mix well.

3. Coat pans with spray release.

4. Divide pie/bread dough mixture evenly among four pans.

5. Optional: sprinkle with streusel.

6. Place in ready proof box for one hour or until doubled in size.

7. Place in preheated oven and bake 50 to 55 minutes or until golden brown.

Deck – 55 to 60 minutes

Convection – 50 to 55 minutes

8. Cool.

9. Optional: drizzle cooled breads with icing.

Shelf Life

2 days from bake date.



Your Gardner Pie Broker is: