

# Sweet Dough Troubleshooting Guide

PROBLEM	PROBABLE CAUSE
Lack of volume	<ul style="list-style-type: none"> <li>• Crust development in proof</li> <li>• Dough too stiff</li> <li>• Insufficient yeast used</li> <li>• Old dough</li> <li>• Oven too hot</li> <li>• Oven too cool</li> <li>• Overproofed</li> <li>• Under or over mixed</li> <li>• Underproofed</li> <li>• Too much topping or filling</li> <li>• Weak flour used with base</li> </ul>
Sunken centers	<ul style="list-style-type: none"> <li>• Old dough</li> <li>• Oven too hot</li> <li>• Overproofed</li> <li>• Too much base in flour to base ratio</li> <li>• Too much topping or filling</li> <li>• Underbaked</li> <li>• Weak flour used with base</li> </ul>
Lack of crust color	<ul style="list-style-type: none"> <li>• Crust development in proof</li> <li>• Excess dusting flour in makeup</li> <li>• Improper wash</li> <li>• Oven too cool</li> <li>• Old dough</li> <li>• Too much flour in flour to base ratio</li> </ul>
Crust too dark	<ul style="list-style-type: none"> <li>• Dough too stiff</li> <li>• Overbaked</li> <li>• Oven too hot</li> <li>• Too much base in flour to base ratio</li> <li>• Young dough</li> </ul>
Crumb color not bright	<ul style="list-style-type: none"> <li>• Excess dusting flour in makeup</li> <li>• Old dough</li> <li>• Overmixed</li> <li>• Overproofed</li> </ul>



For product or distribution center information, call 1-800-248-1144.