

Navy Bean Sweet Bread



FOODSERVICE



SERVING SIZE: 14

Ingredients

- 4 1/8 fluid ounces Warm Water
- 1 3/4 teaspoons Dry Active Yeast
- 2 5/8 cups Flour
- 1 teaspoon Kosher Salt
- 1/3 cup Sugar
- 1/4 teaspoon Cinnamon
- 5 5/6 fluid ounces Water
- 1 liquid teaspoon Water
- 7/8 cup **Furmano's Navy Beans**, Drained
- 1 liquid teaspoon Vanilla Extract

In This Recipe



Navy Beans in Brine

Preparation

1. Preheat oven to 375*
 2. Combine Dry Active Yeast with Warm Water. Let sit for 10 minutes to bloom (add a pinch of sugar to help bloom the yeast).
 3. In separate bowl, combine Flour, Salt, Sugar, and Cinnamon.
 4. In food processor, blend Water, Olive Oil, Furmano's Navy Beans, and Vanilla Extract.
 5. Create a well in the middle of the dry ingredients. Add the wet ingredients to the well. With a wooden spoon, mix to form a dough bowl.
 6. Cover with a damp cloth and set in a warm place for one hour or until the dough doubles in size.
 7. Nead dough and roll out to desired shape.
 8. Cover with pan spray and bake for 45 minutes for a loaf. ***if making flat bread, increase temp to 450*, decrease time to 10 minutes***
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