



CROWN
INSTANT
YEAST

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DIRECTIONS

Instant Yeast, also known as "fast-acting" yeast, can shorten the rising time in traditional baking by as much as 50% as it does not need proofing and it can be added directly into the mixing bowl with the other ingredients.

Mix with flour or add to dough during first stage of mixing. 2 and 1/4 tsp (10g) of instant yeast will rise up to 4 cups of flour or use as per your recipe.

Use in recipes such as artisan loaves, pizza, sandwich bread, bagels, rolls, and more.

Note:
Use liquid temperatures of 120°F-130°F (very warm but not too hot to touch). Yeast activity may decrease if it comes into direct contact with salt or sugar.

Keep in a cool and dry place. For optimum results, refrigerate after opening.

PRODUCT OF INDIA

CROWN
Trusted Since 1984

INSTANT

YEAST



SERVING SUGGESTIONS

Best for Soft Rolls & Bread