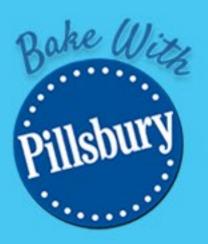
ALL ABOUT YEASTS!

A baking essential that's on the rise always! Here's your guide to different kinds of yeasts and their usage in baking.





Let your dough rise to the right yeast!

nt Yeast	Fresh Yeast
Fine Granules	Blocks or Cubes
mins	() 1 - 1.5 hrs
mins - 1 hr	1 hr
2 years	3 weeks
Required	Not Required
ian Easter ad	 Flatbreads, Cinnamon Rolls Braided Bread with Herbs

