HOORVIA — BREAD INTERNAL TEMPERATURE & DONENESS GUIDE

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Quick Reference Cheat Sheet • Lean Sourdough vs Enriched Brioche • Probe Temps • US Letter (8.5" × 11")

■ LEAN & ARTISAN YEAST BREADS (FLOUR, WATER, SALT, YEAST)

Bread Loaf Style	Oven Temp (°F / °C)	Target Internal Temp	Cooling Time Before Slicing
Artisan Country Sourdough Boule	450°F / 230°C (Dutch Oven)	208°F – 210°F (98°C–99°C)	Minimum 90–120 min (Crumb sets!)
French Baguette / Ciabatta	450°F–475°F / 230°C–245°C	205°F – 210°F (96°C–99°C)	30–45 minutes
100% Whole Wheat / Rye Artisan	425°F / 220°C	205°F – 208°F (96°C–98°C)	2 hours (Rye stays gummy if cut warm)
Focaccia (Sheet Pan, Olive Oil)	425°F / 220°C	200°F – 205°F (93°C–96°C)	20 minutes on wire rack
New York Bagels (Boiled & Baked)	425°F / 220°C	205°F – 208°F (96°C–98°C)	20 minutes

■ ENRICHED BREADS & ROLLS (WITH BUTTER, EGGS, MILK OR SUGAR)

Enriched Bread / Roll	Oven Temp (°F / °C)	Target Internal Temp	Why Lower Temp Is Crucial
White Sandwich Loaf (Pan de Mie)	350°F–375°F / 175°C–190°C	190°F – 195°F (88°C–90°C)	Keeps crumb pillowy soft for slicing
French Brioche / Challah Loaf	350°F / 175°C	190°F (88°C)	High egg & butter content dries out past 195°F
Soft Dinner Rolls / Hokkaido Milk Bread	350°F / 175°C	188°F – 190°F (87°C–88°C)	Pull right at 190°F for feathery pull-apart texture
Cinnamon Rolls / Sweet Sticky Buns	350°F / 175°C	185°F – 190°F (85°C–88°C)	Probe dough (not sugar filling); keeps center gooey
Panettone / Babka (Swirled Loaf)	350°F / 175°C	190°F – 195°F (88°C–90°C)	Tent top with foil if browning past 25 min

■ QUICK BREADS, CORNBREAD & GLUTEN-FREE LOAVES

Quick / Specialty Bread	Oven Temp (°F / °C)	Target Internal Temp	Doneness & Texture Note
Banana Bread / Zucchini / Pumpkin Loaf	350°F / 175°C	200°F – 205°F (93°C–96°C)	High fruit moisture requires 200°F+ to set center
Southern Skillet Cornbread	400°F / 200°C	195°F – 200°F (90°C–93°C)	Pull at 198°F so cornmeal stays moist
Irish Soda Bread / Buttermilk Biscuits	400°F–425°F / 200°C–220°C	200°F (93°C)	Bake until golden & internal steam stabilizes
Gluten-Free Sandwich Bread	350°F–375°F / 175°C–190°C	208°F – 212°F (98°C–100°C)	Must hit 210°F to evaporate excess water & avoid gumminess

PRO TIP: Never slice a hot sourdough or yeast loaf straight out of the oven! Cutting hot releases steam and turns the interior gummy.
GOLDEN BAKING WEIGHTS: Spooned & Leveled AP Flour = 120g/cup • Granulated Sugar = 200g/cup • Packed Brown Sugar = 213g/cup

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