

ABSTRACT

A production method of a dough for bakery food containing a powder raw material, water, an oil and fat composition, and an ingredient (A) satisfying the following conditions (1) to (4), the method including a step of mixing the ingredient (A), the water, and the oil and fat composition to obtain a mixture; and a step of adding the mixture to the powder raw material to obtain a dough for bakery food, in which (1) a starch content is 75% by mass or more, (2) 3% by mass or more and 45% by mass or less of low-molecular-weight starch of starch in which an amylose content is 5% by mass or more is contained, and a peak molecular weight of the low-molecular-weight starch is 3×10^3 or more and 5×10^4 or less, (3) a cold water swelling degree at 25°C is 5 or more and 20 or less, and (4) a content under a sieve with an aperture of 0.5 mm and on a sieve with an aperture of 0.038 mm is 30% by mass or more and 100% by mass or less.