

**METHOD OF PRODUCING FROZEN DOUGH FOR BREAD
CONTAINING FILLING AND METHOD OF PRODUCING CREAM-FILLED
BREAD BY EMPLOYING THE FROZEN DOUGH**

5

Abstract of the Disclosure

The present invention relates to a method of producing frozen dough for bread containing a filling and a method of producing cream-filled bread by employing the frozen dough. More particularly, the present invention relates to a method of producing cream-filled bread, which can produce soft textured bread even by employing frozen/refrigerated dough, and can maintain soft bread texture even after a long period of time.

10