**How to top bread dough**

Putting some sort of topping on your bread dough before you bake is a great way to add flavor, texture, nutrition, and visual appeal to almost any bread.

* [**Two styles of topping**](https://www.theperfectloaf.com/how-to-top-bread-dough/#two-styles-of-topping)
* [**Method 1 for topping bread dough: large toppings**](https://www.theperfectloaf.com/how-to-top-bread-dough/#method-1-for-topping-bread-dough-large-toppings)
* [**Method 2 for topping bread dough: washes, glazes, and flour**](https://www.theperfectloaf.com/how-to-top-bread-dough/#method-2-for-topping-bread-dough-washes-glazes-and-flour)
* [**How to top bread dough: frequently asked questions**](https://www.theperfectloaf.com/how-to-top-bread-dough/#how-to-top-bread-dough-frequently-asked-questions)
* [**What’s next?**](https://www.theperfectloaf.com/how-to-top-bread-dough/#what-s-next)

1. Adding seeds, grains, and/or cereals
2. Using washes (like an egg wash)

The first are large, chunkier bits that are meant to stick to the dough and result in a rustic, highly textured crust. Such toppings are often seen on free-form (hearth style) loaves, pan loaves, or other specialty shapes

The second are liquids that are brushed on in order to make the finished crust take on a shiny appearance and to allow the baked good to rise without steaming the oven.

There are several options in this category, each of which results in a particular finish: egg wash, milk wash, cream wash, melted butter, or raw flour. These toppings are more appropriate for buns, rolls, and pan loaves and are commonly used with dough that’s enriched with dairy, egg, or sugar.

[**roasted and unsalted sunflower seeds**](https://amzn.to/3qtCWdH) from the market, but raw, unsalted sunflower seeds with a quick toast—10 minutes should do it—in the oven at 350°F (175°C) would work well. Roasting/toasting the seeds amplifies their nutty

flavor.