

Basic Ingredients HomeBread

Gluten Free Bread

This bread should rise well and have a light and fluffy texture.
Store in a bag at room temperature.



(Machines that can make a 750g or LARGER loaf size)

- 1 Tablespoon Vegetable Oil (optional)
- 320mL Water (or Low Fat Milk)
- 400g Basic Ingredients' Gluten Free Bread Blend
- 1 ½ teaspoons Instant Yeast

(Machines that make a loaf SMALLER than 750g)

- 3 teaspoons Vegetable Oil (optional)
- 240mL Water (or Low Fat Milk)
- 300g Basic Ingredients' Gluten Free Bread Blend
- 1 ¼ teaspoons Instant Yeast

Optional for both. Use 50-80g pureed green apple, banana or carrot as part of your liquids. This enhance the flavour and longevity.

MACHINE INSTRUCTIONS

1. Place the ingredients in your machine in the order above (The mixture should be a batter like consistency, so check to make sure all of the dry ingredients have been collected).
2. Set to Basic White Setting. Some machines produce better results with Gluten Free, Quick/Rapid or Cake Setting.



OVEN INSTRUCTIONS

1. Select the size of bread you wish to make and place the ingredients into a mixing bowl.
2. Using a food processor/mixer or electric beaters blend the ingredients for 5 to 8 minutes, until smooth. Note: can be mixed with a spoon but it will take longer to blend.
3. Spoon mixture into a bread tin, cover and allow to rise for 45 minutes to 1 hour in a warm position.
4. Bake in a 180-200°C preheated oven for 25 to 30 minutes.

TIP

When the bread is getting dry, place in a plastic bag in the microwave for 20 seconds per slice. This will bring the bread back to a soft texture once again.

Nationwide Orderline: 1300 72 00 37

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