

Basic Ingredients HomeBread

Gluten Free Recipes



<u>Small</u>	<u>Large</u>
3 teaspoons Vegetable Oil 240mL Water or Low Fat Milk 300g Gluten Free Bread Blend 1 ¼ teaspoons Yeast	1 Tablespoon Vegetable Oil 320mL Water or Low Fat Milk 400g Gluten Free Bread Blend 1 ½ teaspoons Yeast

Gluten Free Focaccia

1. Place the Basic Recipe ingredients plus 1 Tablespoon Olive Oil into your bread machine pan set to Dough Setting. Remove the pan from the bread machine.
2. Brush a 30x20cm Baking Tray with olive oil and sprinkle with Savoury Herb & Garlic Add-In (approx. 1 teaspoon).
4. Spread the gluten free batter evenly over the Baking Tray.
5. Press topping into the dough, ie. Olives, sundried tomatoes.
6. Sprinkle the top of the dough with the salt and drizzle over olive oil.
7. Cover and allow the dough to rise for 45 minutes to 1 hour.
8. Bake in a preheated oven at 180°C for 25 minutes.



Gluten Free Pizza

1. Place the Basic Recipe ingredients into your bread pan and set to dough setting.
2. Grease 2 x 12" Pizza Trays, then sprinkle with Polenta or Savoury Herb & Garlic Add-In.
3. Use a plastic bowl scraper to remove the batter from the tin and spread the batter onto pizza trays.
4. Spread with pizza sauce and decorate with pizza toppings.
5. Cover and put aside to rest in a warm place for approximately 30 minutes.
6. Bake in a 180-200°C preheated oven for approximately 15 to 20 minutes.



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