

Basic Ingredients HomeBread

Salt Free Bread



450g BI HomeBread White Breadmaking flour

280 ml Water

2 Teaspoons Vegetable Oil

1 Teaspoon Sugar

2 Teaspoons BI HomeBread Bread Improver or Vitamin C powder

2 Teaspoons Skim Milk Powder (optional)

AFTER 10 MINUTES of the Bread Machine Kneading:

ADD 1 1/4 Teaspoon of Instant Yeast

[Salt in bread is not only there for taste! The salt also acts as a yeast inhibitor, and helps tighten up the gluten structure]

Nationwide Orderline: 1300 72 00 37

www.homebread.com.au

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