Gluten Free Soft Bread Mix

GF Soft Bread Mix 100% (eg 600g)
Water 90-95% (eg 540-570mL)
Vegetable Oil 5% (eg 30mL)
Yeast 3.5% (eg 3 heaped tsp)

OR **Gluten Free Crusty Bread Mix**
GF Crusty Bread Mix 100% (eg 600g)
Water. 80% (eg 480mL)
Veg Oil. 4.5% (eg 27mL)
Yeast. 3.5% (eg 3 heaped tsp)

Method

Add liquid ingredients to bowl, then yeast and bread mix. Mix for 1 minute on low speed. Scrape down bowl.Mix further 4 to 5 minutes on medium speed.Proof at 38 degrees till at top of tin in height.

Bake at 210 degrees 35 to 40 minutes. For 2 loaves I would use approximately 1200 grams of bread mix.

More ideas at http://www.cereform.com.au

Shop 17, Mundaring Shopping Village
9295 6440
info@wastelesspantry.com.au
www.wastelesspantry.com.au

Basic Bread Mix Guide

600g Bread Mix
1.5 teaspoons dry yeast
350-400ml water

The amount of water varies depending on the type of bread mix (mixed grain or soy & linseed or wholemeal requires less), whether you are hand kneading (10% less water needed or using a bread machine, and the climate of your kitchen (humid will require less water).

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