



Gluten-free Bread Making in an Automatic Bread Maker

Basic Recipe

This recipe is suitable for use with most automatic bread makers and produces a 750g (1 + a half lb) loaf. The loaf will stay fresh for up to 4 days if wrapped in cling film and is suitable for freezing. We recommend that you slice the loaf before freezing.

Ingredients

300ml (12fl oz) of cold water

1 thsp vegetable or sunflower oil

350g (14oz) JUVELA Gluten-Free Mix

Pinch of salt (optional)

1 tsp easy blend dried yeast (measured from the sachet, supplied with the Mix).

Method

Place the water and oil in the bread pan. Add the JUVELA Gluten-Free Mix, salt (optional) and sprinkle in the yeast. Place the bread pan in the bread maker and select the basic programme. Once the mixing blade starts to mix, use a rubber/plastic spatula, to incorporate and Mix from the sides of the pan. When the programme is completed, leave to cool slightly before removing from the pan.

NB The mixing blade may stay in the loaf. Take care when removing it as it will be very hot.