

Bette Hagman's True Yeast Bread

Ingredients

167g Pure GF Blended Flour
23g Dry Milk Powder*
23g lard or butter
17g Granulated Sugar
1 ¼ tsp Pure GF Xanthan Gum
½ tsp Salt
½ tsp Granulated Sugar (for yeast activation)
½ tbsps Yeast
100ml Water
42ml lukewarm water (40°C)
1/3 tsp rice vinegar
1 egg

*For lactose intolerant, the dry milk powder could be substituted with soya or rice milk.

Preparation method

1. Combine flour, sugar, xanthan gum, milk powder and salt in a bowl and mix well.
2. In a separate bowl dissolve the ½ tsp granulated sugar in the 42ml lukewarm water. When the sugar is dissolved mix in the yeast and set aside whilst you heat the fat and the 100ml water in a saucepan until the fat is completely dissolved.
3. Add the fat/water and rice vinegar to the dry ingredients and mix well until almost blended. Add the egg and mix. Finally add the yeast solution and mix well.
4. Put the dough into your bread machine and programme as normal for a small loaf. If possible miss out the second rising on your machine.



Makes 1 small loaf

By: Innovative Solutions UK Ltd

Notes

Ensure ingredients are at room temperature rather than straight from the refrigerator.

This bread works best when the ingredients are mixed together before putting them into a bread making machine.