

Bread maker instructions

These days most bread makers come with instructions on how to make gluten-free bread and are a boon for those on a wheat- or gluten-free diet. Making gluten- or wheat-free bread in a bread maker is very different from the way of making normal bread in a bread maker, so we have tested our recipe to ensure that you will get the best results every time.

Bread maker settings

As a general rule you should be using the 'bake rapid' programme on the bread maker. If you are unsure which programme this is check your manufacturer's handbook. You will also need to adjust the baking settings to 'medium' and 'dark crust'.

Bread maker method

1. Weigh out all the dry ingredients except for the yeast into a bowl.
2. Mix together with a spoon or whisk until a uniform mix is achieved.
3. Measure / weigh the water into the bucket first, then add the flour, yeast, and finally the egg.
4. Select bake rapid programme and adjust settings to medium and dark crust.
5. After mixing for a couple of minutes, the sides and base of the bucket must be scraped down to ensure an even mix is achieved.
6. Remove the bread when baked and allow to cool before slicing.



10 minutes
Preparation time

By: Innovative

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