

Gluten Free Bread

Looking for a fool-proof gluten free bread recipe? Look no further! Here's a recipe that you'll come back to time and time again.

Serves: 10

Oven Temp: 425°F / 220°C / Gas Mark 7

Prep Time: 20 mins

Cooking Time: 40 mins

Ingredients

Qty	Ingredient
500 grams	Gluten Free White Bread Flour
1 teaspoon	Salt
1 sachet	Easy Bake Yeast (Allinson)
2 tablespoons	Golden Caster Sugar (Billington's)
350 ml	Milk
75 grams	Butter
2	Eggs; free range, beaten
1 teaspoon	Vinegar



Method

- | Step | Instruction |
|------|--|
| 1 | Place the flour, salt, yeast and sugar in the mixing bowl of an electronic mixer. |
| 2 | Place the butter in a saucepan and melt gently, then add the milk and heat until just warm to the touch. |
| 3 | Stir the milk and butter into the flour mixture with the beaten eggs and vinegar. |
| 4 | Beat until the mixture is smooth but soft and slightly sticky. |
| 5 | Oil a 1kg (2lb) loaf tin and tip the bread mixture into the tin and spread it level. |
| 6 | Cover with oiled cling film and leave in a warm place to rise for about 45 minutes until the mixture has risen by 3cm. |
| 7 | Preheat the oven to 220°C (200°C fan) or Gas Mark 7. |

8 Bake the bread for 15 minutes, then reduce the oven temperature to 200°C (180°C fan) Gas Mark 6 and bake for a further 30 minutes until golden brown. The loaf will sound hollow when tipped out of the tin. To check it is cooked insert a skewer into the centre, it should come out clean if fully cooked.

9 Remove from the tin and allow to cool completely before slicing.

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