

Bread maker recipe

Ingredients

440 ml of UHT semi skimmed milk or 440 ml water
1 egg
50g (2oz) melted butter
1 tsp wine vinegar (or cider vinegar)
400g (14oz) **Pure** gluten-free blended flour
50g (2oz) dried milk powder
1 tbs Xanthan gum
1 tbs sugar
1 tsp of salt
1 ½ tsp yeast

Preparation method

1. Add the egg to the milk/water
2. Add all the ingredients to the bread maker bucket and choose the gluten-free pre-set programme.
3. Allow the bread to cool on a wire rack.
4. Store in an airtight container or bag. This loaf can also be sliced and frozen.



5-10 minutes

Preparation time

2 hours

Cooking time

Makes 1 loaf

By: Our thanks to one of our customers, Chris, for sharing her recipe (15.10.10)

This recipe was developed using a Panasonic bread maker, however, most modern bread makers now have a gluten-free setting.

Notes 