

## Rochdale loaf with teff flour

### Ingredients

- 1 cup **PURE** Gluten Free Blended Flour
- 1 cup **PURE** Teff Flour
- 3 teaspoons **PURE** Xanthan Gum
- 2 teaspoons active dry yeast
- 1 teaspoon salt
- 2 eggs
- 2 additional egg whites
- 1 cup water, room temperature
- 2 tablespoons vegetable oil
- 2 tablespoons honey
- 2 teaspoons rice vinegar

### Preparation method

1. Preheat the oven to 100°C/200°F.
2. Sift the flours, yeast and all other dry ingredients together into a medium bowl.
3. Combine the wet ingredients in a separate large bowl using a hand-mixer on low or medium speed.
4. When fully combined, slowly add dry ingredient mixture and mix until fully blended, with no lumps. Scrape the sides regularly.
5. Grease a 2lb loaf tin, and pour the dough into the tin. *Turn off the oven* and immediately place the tin in it. Do not open the door again, if possible.
6. Allow the dough to rise for 90 minutes. It should rise to the very top of the tin.
7. Increase the oven temperature to 180°C/350°F and bake for approximately 40 minutes. The crust should be nut-brown. Allow to cool slightly before removing it from the tin to finish cooling.
8. Allow the bread to cool fully before slicing.



15-20 minutes, plus 90min

Preparation time, plus proving

40-45 minutes

Baking time

Makes a 2lb loaf

By: Innovative

This bread should be stored in an airtight bag or container. It can also be frozen in slices for you to defrost and use whenever you want to.

Notes 