

Preparation Instructions for Yeast Free Bread Mix

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Anna[™]
GLUTEN FREE

It's Easy!

YIELD: 1 large 2 pound loaf

INGREDIENTS:

- 1 package Yeast Free Bread Mix from Anna[™]
- ¼ cup oil
- 1 ½ cups non-dairy drink, including water
- 3 jumbo eggs at room temperature (total egg measurement should be ¾ - ⅔ cup)
- 2 tablespoons of preferred sweetener (optional)

DIRECTIONS:



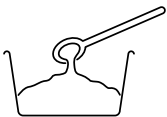
1. Preheat oven to 375 degrees. Set rack to center. Grease 8 ½ x 4 ½ in. loaf pan.



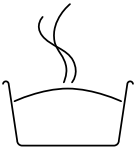
2. Blend eggs, oil and liquid of choice until smooth.



3. Add dry mix, stir until well combined with no lumps (careful not to over mix).



4. Spoon into prepared pan.



5. Bake for 50-60 minutes, remove from pan and cool on wire rack for 1 hour.

TIPS AND VARIATIONS:

- To make egg free: blend 2 tablespoons ground flax with 7 tablespoons boiling water. Blend until well combined. It should end up gelatinous, just like an egg.
- If using a wet sweetener, such as honey, blend into wet ingredients. If using a dry sweetener, whisk into dry ingredients.

Also makes pita chips, coconut custard pie, dinner rolls, hamburger and hotdog buns, herbed olive bread, pancakes, waffles, wraps and flatbread, cinnamon raisin bread, and other great delights.

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