



# Basic Bread Mix

## Ingredients:

500g Bread Mix

1 1/2 Teaspoons Yeast

300-350mls Water (White) OR

350mls Water (W/Meal or Rye)



- Dough temperature after mixing should be approx. 25-30°c
- If needed adjust water to suit the season - In Summer use cool water, In Winter use warmer water
- Yeast best kept in the fridge for a longer shelf life
- When mixing by hand, allow mix to double in size before molding into final shape—Then Let raise a second time
- Bake at 210c (Fan Forced) 25-30 Minutes

SHOP 3 156 Morayfield Rd Morayfield 4506

Phone: 5498 3722 Email: [Info@simplygood.com.au](mailto:Info@simplygood.com.au)

[WWW.SIMPLYGOOD.COM.AU](http://WWW.SIMPLYGOOD.COM.AU)