



Great School Food you can enjoy at home

Recipe

Homemade Gluten free bread



Ingredients

400g gluten free
white flour
1 tsp salt
7g sachet fast –
action dried yeast
24ml buttermilk or
whole milk with a
squeeze of lemon
juice
2 eggs
2 tbsp olive oil
Makes 10 slices

Method

- 1) Heat oven to 180c/160c gas 4 . Mix the flour, salt and yeast in a large bowl. In a separate bowl, whisk together the buttermilk, eggs and oli. Mix the wet ingredients into he dry to make a sticky dough.
- 2) Flour a baking tray and oil your hands,now shape the dough into a sausage shape ,place on to the floured baking tray and lighty score the top with a sharp knife .Cover loosely with a piece of oiled cling film and leave in a warm place for 1 hour until the dough has risen by a third.
- 3) Bake for 50-60 mins until golden and well risen. Leave to cool for 20 mins before cutting and enjoy.

Allergens

Contains, eggs ,milk .

My Notes

Don't store this bread in the fridge it will draw out the moisture.

