



CHLOË BOWLER
complete wellbeing

GLUTEN FREE BREAD



Ingredients

- 450g gluten free bread flour
- 1tsp vinegar
- 2 eggs
- 350ml warm milk
- 2tsp quick yeast
- 6 tbsp oil
- ½ tsp salt
- 2tbsp sugar

Instructions

1. Mix together the flour, salt, yeast and sugar.
2. In a separate bowl beat the eggs, milk and vinegar.
3. Knead the mixtures together to form a sticky dough, and add the oil.
4. Place the dough in an oiled 1kg bread tin, cover and leave to rise in a warm place for 1 hour.
5. Bake in a pre-heated oven at 200°C for 40-45 minutes.

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