

Multigrain Bread Mix

Bread Machine Recipe

Ingredients

- 2 cups Multigrain bread mix (260g)
- 2 tbsp. brown sugar
- 2 tsp. instant yeast
- 2 tbsp. vegetable oil
- 3 large eggs + 30ml water
- 3/4 cup milk (cow, soy, rice...) or warm water
- 1 tsp. rice or apple vinegar
- 1 tsp. salt

Preparation

1. In a large bowl, sift the flour twice and then measure again.
2. Add brown sugar and mix.
3. Pour 1/3 cup warm water (90 ° F) in a small bowl and add the yeast.
4. In a bowl, whisk eggs and 30 ml of water with oil, yeast, salt, vinegar and remaining water (130 ml).
5. Stir the liquid ingredients into the dry ingredients and mix to bind.
6. Pour into the lightly greased bread oven pan.
7. Use the cooking mode fast (1:58 minutes) or the gluten free mode if available.
8. Select light crust.
9. Unmold immediately after cooking and let cool before slicing.



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