

Homemade style Bread Mix

Oven recipe

Ingredients

- 2 ¼ cups Homemade style bread mix
- 1 tbsp. brown sugar
- 1 tbsp instant yeast
- 4 tbsp vegetable oil
- 3 large eggs
- 300ml warm water (90 degrees F)
- 1 tbsp. rice or apple vinegar
- 1tsp. salt

Préparation

1. Sift flour twice, then measure again.
2. Put the flour in a bowl, 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 with the oil, yeast, salt, vinegar and the rest of water.
5. Stir the liquid ingredients with the dry ingredients and mix well to bind.
6. Whisk with the electric mixer for 2 to 3 minutes or by hand for 5 minutes. The dough will be very thick.
7. If necessary, add 1 tablespoon of warm water if the dough is too thick to whisk.
8. Pour into a greased 9x5 inch loaf pan.
9. Let it rise until it doubles in size (about 40 minutes)
10. Preheat oven to 350 ° F (325 F for a convection oven) and cook for 40 minutes.
11. After 25 minutes, cover lightly with foil if the pastry browns too fast.
12. Wait at least 15 minutes before removing from pan and let cool before slicing.



www.cuisinesoleil.com
info@cuisinesoleil.com

**Cuisine
Soleil**