

Gluten-Free Loaf Bread

Product: Ardent Mills Gluten-Free All-Purpose Flour Blend # 22325



Ingredient	Kg	g
Ardent Mills Gluten-Free All-Purpose Flour Blend	2	0
Instant yeast	0	38
Cream of tartar	0	0.5
Sugar	0	120
Kosher salt	0	60
Milk (95°F)	1	620
Butter (melted)	0	267
Apple cider vinegar	0	24
Egg whites	0	190

Equipment:

4-Speed upright mixer with paddle attachment

Preparations:

- 1 Grease a 9x5 bread pan.
- 2 In the bowl of a stand mixer, combine all dry ingredients and mix for 1 minute with the paddle attachment to combine.
- 3 Add remaining liquid ingredients and mix on low speed until combined.
- 4 Mix for 3 minutes on high, until a thick smooth batter is formed.
- 5 Scrape mixture into bread pans and cover with oiled plastic wrap.
- 6 Allow to rise for 30-45 minutes, until dough has risen to 1.5 times the size. (Should be over the edge of then pan by 1/2")
- 7 Bake at 375°F (190°C) for 45-60 minutes until the center of the bread reaches 195°F (90°C).

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards. The nutritional information provided is preliminary and for the presented product only. No warranties expressed or implied are made.



- 8 Remove from oven, cool in pan for 10 minutes then turn out onto a cooling rack until completely cooled.

Yield:

Approx. 10 x 400g loaves

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