

# GLUTEN-FREE LOAF BREAD

|                      |                     |
|----------------------|---------------------|
| <b>PREP TIME:</b>    | 1.5 HOURS           |
| <b>TOTAL TIME:</b>   | 2.5 HOURS           |
| <b>YIELD:</b>        | 1 x 800g loaves     |
| <b>SERVING SIZE:</b> | 1/5 loaf (75 grams) |



## Ingredients:

| Volume     | Ingredients                                      | Grams | Bakers % |
|------------|--|-------|----------|
| 2 3/4 cups | Ardent Mills Gluten-Free All-Purpose Flour Blend | 374   | 100      |
| 3 1/2 tsp  | Psyllium Husk                                    | 11.6  | 3.1      |
| 3 tsp      | Instant Yeast                                    | 9.4   | 2.5      |
| 1 3/4 tbsp | Sugar  | 22.5  | 6        |
| 1 1/2 tsp  | Kosher Salt                                      | 8.3   | 2.2      |
| 1 tsp      | Baking Powder                                    | 4.6   | 1.2      |
| 1/4 tsp    | Vinegar  | 0.9   | 0.2      |
| 1 1/2 cups | Water  | 374   | 100      |
| 1/4 cup    | Olive Oil (EVOO)                                 | 59.8  | 16       |
|            | Total  | 865   |          |

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

## Equipment:

4-Speed upright mixer with paddle attachment.

## Directions:

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 liquid ingredients and mix for 3 minutes.
4. Scrape the bowl and mix on high for 3 minutes.
5. Scrape mixture into lightly greased bread pan and lightly mist with water before covering with plastic wrap.
6. Allow to rise in a warm location for 90 minutes.
7. Bake at 375°F (190°C) for 40-45 minutes until the center of the bread reaches 200°F (90°C).
8. Remove from oven, cool in pan for 10 minutes then turn out onto a cooling rack until completely cooled.

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. It No warranties, expressed or implied are made.

**For more information, please contact us at 888-295-9470 or visit [ardentmills.ca](http://ardentmills.ca)**

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