

# Gluten Free Bread

**YIELD: ONE LOAF**



*Photo of actual product after baking.*

## Ingredients

### STEP ONE

- 375 g** Gluten Free Flex Flour
- 375 g** Granulated sugar
- 4.5 g** Salt
- 5.5 g** Instant Dry Active Yeast

### STEP TWO

- 300 g** Water
- 50 g** Simple Cellulose
- 70 g** Liquid egg
- 60 g** Canola oil
- 3 g** Butter flavor

## Instructions

Preheat oven to 350 F.

Add **STEP ONE** ingredients to 5 Qt. [Hobart Mixer] bowl fitted with paddle.

Mix for one minute until homogeneous.

Add **STEP TWO** ingredients to mixer. Mix 3 minutes on low speed, scrape bowl and paddle as necessary.

Spray 9" x 5" loaf pan with cooking spray.

Empty batter from [Hobart] bowl into bread pan.

Proof bread at 90°F/75% relative humidity for about 1 hour, or until batter reaches ¼" above the pan.

Bake at 350°F for 55 minutes. Allow bread to cool before slicing.

## Nutrition Facts

<b>Serving size</b>	<b>(50g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>140</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 5g	<b>6%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 120mg	<b>5%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 2g	
Includes 2g Added Sugars	<b>4%</b>
<b>Protein</b> 2g	<b>4%</b>
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0mg	0%
Potassium 16mg	0%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Product.