



# SKYE BLUE

## Kitchens



### 'VOGELS STYLE' BREAD

Preheat oven to 40°C. Grease and line a large loaf tin or 20cm round cake tin with baking paper (bottom and sides). You will need a stand or hand held mixer with dough hook.

#### What you need:

270g of Baking Bag mix  
1/3 cup + 2TBS tapioca flour  
½ cup LSA  
1 tsp baking soda  
½ tsp salt  
2 tsp baking powder  
2 ¼ tsp active yeast  
2 ½ tsp guar gum

440ml warmed milk (note 1)  
2 eggs beaten, room temperature (size 7)  
¼ cup light olive oil  
1 TBS molasses or runny honey  
5 ml cider vinegar

#### To Make:

Warm the milk in a large ovenproof jug (don't over heat it). Add the molasses and whisk well with a fork. Add the yeast and whisk again until a little frothy. Switch off the oven. Place the jug in the oven for 10 minutes to activate the yeast.

Next, measure the remaining dry ingredients into a large bowl and whisk together then make a well in the centre. Whisk the egg, oil and cider vinegar together with a fork. Add to the dry ingredients along with the yeasty liquid. Beat on low for 7 minutes, scraping down the sides as needed. Tip the dough into the tin, smooth the top. Pop back into the still slightly warm oven for 25 minutes.

Remove from the oven still keeping in a warm oven. Heat the oven to 200°C. Bake for 25-30 minutes (ovens will vary). Remove from the oven. Tap the bottom of the tin, it should sound hollow. Leave in the tin for 5 minutes then tip out onto a cooling rack.

#### Notes:

1. For dairy free use non dairy milk of choice

**Tip:** Leave the loaf until it is completely cold before cutting. Delicious to eat plain with your favourite topping or filling. Delicious too toasted for breakfast. This bread freezes well.