

## **BREAD MAKER RECIPE**

### **Ingredients**

300ml/12fl.oz water

1 tablespoon vegetable oil

350g/14oz Juvella Low Protein Mix/Loprofin Mix

½ teaspoon salt

1 tablespoon dried yeast (measured from sachet supplied with mix)

### **Method**

1. Place the water and vegetable oil in the bread pan. Add the Low Protein Mix, salt and yeast and place the bread pan in the bread maker.
2. Select the WHOLEWHEAT programme, although generally longer, this slower programme is beneficial when making low protein bread.
3. Once the paddle starts to mix use a rubber/plastic spatula to incorporate any mix from the sides of the pan.
4. When baked, leave the loaf to cool slightly before removing the pan.

### **Note**

The paddle may stay in the loaf. Take care removing it as it will be hot.