

Brown Bread – Makes 1 loaf

Ingredients

375g pouch PK Foods Low Protein Flour Mix

2 teaspoons granulated sugar

1 tablespoon Molasses

420ml/14fl.oz warm water

1½ teaspoons fast-acting dry yeast

Oven temperature: 180°C/375°F/Gas Mark 5

Method

1. In a large bowl, dissolve the sugar and molasses in the warm water. Add the yeast and stir well.
2. Leave to stand for 10 minutes and stir well then to remove bubbles.
3. Add the pouch of PK Foods Low Protein Flour Mix and stir until moistened.
4. Using an electric mixer beat the batter for 3 minutes at medium speed.
5. Pour the batter into a large greased loaf tin and leave in a warm place to rise for 40-50 minutes.
6. Bake for 35-40 minutes or until golden brown. The loaf should sound hollow when tapped.
7. Allow to cool for 5 minutes, remove from the tin and allow to cool on a wire rack.

This recipe has been provided by ©PK Foods



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