

Sundried Tomato Bread

Ingredients

290g/9oz Loprofin Low Protein Mix

5g/2 teaspoons easy blend dried yeast

¼ teaspoon salt

15ml/1 tablespoon vegetable oil

180ml/7fl.oz tepid water

50g/2oz sun dried tomatoes, chopped

Large pinch dried basil

Extra sun dried tomato, finely chopped

Oven temperature: 200°C/400°F/Gas Mark 6



Method

1. Place the Loprofin mix, yeast and salt into a large mixing bowl and mix together.
2. Add the oil and water and beat with an electric mixer for 2 minutes on slow speed.
3. Scrape down and beat again for 2 minutes on medium speed to form a smooth batter.
4. Stir in the chopped tomatoes and herbs.
5. Place into a greased 1 litre/2 pint loaf tin and cover with a greased polythene bag and leave the dough to rise in a warm place for approx. 30 minutes, until the batter reaches the top of the tin.
6. Sprinkle with extra sun dried tomatoes.
7. Bake in a pre-heated oven for about 25 minutes. Remove from the tin and cool on a wire tray.
8. Serve sliced for sandwiches or use with soup.