

## **Crusty White Bread – Makes 1 loaf**

### **Ingredients**

375g pouch PK Foods Low Protein Flour Mix

440ml/15fl.oz warm water

1 teaspoon granulated sugar

1½ teaspoon fast acting dry yeast

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

### **Method**

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

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