# **Basic gluten-free bread**

# MANTLER Gluten-free flour

### Ingredients

* 500g MANTLER Gluten-free flour
* 500g soy milk or water
* 50g cooking oil
* 10g salt
* 20g yeast or 10 g dry yeast
* 1 egg
* Recipe for 2 loaves à 500 g

### Preparation

During preparation, all the ingredients should be at room temperature.

Knead the ingredients into a dough for ca. 3 minutes in a stand mixer and let it briefly rest.

Dough resting time 1: ca. 10 minutes

Put the dough into an oiled baking pan, press in the middle with a spatula or score with a knife dipped in edible oil and leave to rest.

Dough resting time 2: ca. 40 minutes

After the resting time, bake the bread in the oven.

Baking time: ca. 45 minutes in a preheated oven for a bread of ca. 500g

Baking temperature: 210°C

For a bigger bread variety, mix in e.g. bread spices, nuts, carrots or a mix of vegetables into the dough.