

# The Little Aussie Bakery and Cafe

## Gluten-free Bread Loaf Mix Instructions

\*Please read the entire instructions before beginning\*

### Supplies Required:

- Stand mixer with mixing blade or blades.
- Medium-sized loaf pan (8x4.5x3) or small pullman with no lid
- Oven thermometer
- Candy or baking thermometer
- Large spatula/spoon



### Additional Ingredients:

- 1/3 cup oil of choice (light olive, sunflower, etc.)
- 1½ cups warm (90-100° F) water

### Method:

1. Spray or grease loaf pan on the bottom only (Do NOT spray or grease sides).
2. Pour the bread mix and empty yeast packet into a large bowl and blend slowly to ensure that it is well-mixed.
3. With mixer running on low speed, add oil and water to dry mix. Make sure that the water is not too hot, or you could kill the yeast. The ideal temperature is between 90-100° F, about the temperature you would bathe in. You may use a candy thermometer to double-check the temperature. Keep mixer on low until fully incorporated.
4. Once all ingredients are completely incorporated, blend on high speed for 5 minutes—dough should resemble sticky mud (gluten-free bread dough is much wetter and stickier than wheat-based bread doughs).
5. Dip spatula/spoon in water, pour/scoop/scrape the dough into the loaf pan. Dip the spatula/spoon in water as often as necessary. Spread evenly. Smooth top with wet spoon/spatula.
6. Spray the top of the wet dough liberally with oil spray (like Pam®).
7. Preheat oven to 425° F.
8. Leave bread out in a warm (80-90° F), draft-free room until it is risen to the top of the pan. Do not cover. This takes about 30-40 minutes. If your room is cooler than 80° F or has drafts, this process could take much longer. Wait until the bread has risen completely before putting it into the oven. If your rising process has taken more than an hour, you may want to re-spray the top of the loaf before putting it into the oven.
9. Bake in a preheated oven at 425° F for 30-35 minutes. Be sure to check the temperature on your oven thermometer. Often, the temperature on the oven's dial is not calibrated correctly. When done, the bread will have a browned crust and will sound hollow.
10. Turn out to cool on a wire rack.
11. Cut only when cool (gluten-free bread needs time to set; if cut too soon, it can be “gummy”).

If you have any questions or concerns regarding this instructions, please email [inquiry@thelittleaussiebakery.com](mailto:inquiry@thelittleaussiebakery.com) or call 210-624-1242.

For additional instructions & tips visit our blog:

<http://thelittleaussiebakery.wordpress.com/category/mixes/bread-mix/>