

GLUTEN-FREE LOAF BREAD

- PREP TIME:** 50 MINUTES
- TOTAL TIME:** 2 HOURS
- YIELD:** 1 x 400g loaves
- SERVING SIZE:** 1/5 loaf (75 grams)
- ALLERGENS:** Dairy, Eggs



Ingredients:

Volume	Ingredients	Grams	Bakers %
1.5 cup	Ardent Mills Gluten-Free All-Purpose Flour Blend	200	100
3/4 tsp	Instant yeast	3.8	1.14
N/A	Cream of tartar	.05	.01
3/4 tbsp	Sugar	12	3.61
1 1/3 tsp	Kosher Salt	6	1.80
1/2 cup	Milk	62	18.67
2 tbsp	Butter (melted)	26.7	8.04
1/2 tsp	Apple cider vinegar	2.4	.72
1 1/2 tbsp	Egg whites	19	5.72
2.5 cups	Total	331.95	139.71

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

Equipment:

4-Speed upright mixer with paddle attachment.

Directions:

1. Grease a 9x5 bread pan.
2. In the bowl of a stand mixer, combine all dry ingredients and mix for 1 minute with the paddle attachment to combine.
3. Add remaining liquid ingredients and mix on low speed until combined.
4. Mix for 3 minutes on high, until a thick smooth batter is formed.
5. Scrape mixture into bread pans and cover with oiled plastic wrap.
6. Allow to rise for 30-45 minutes, until dough has risen to 1.5 times the size. (Should be over the edge of the pan by 1/2").
7. Bake at 375°F (190°C) for 45-60 minutes until the center of the bread reaches 195°F (90°C).
8. Remove from oven, cool in pan for 10 minutes then turn out onto a cooling rack until completely cooled.

**For sales inquiries or to request a sample,
contact us at 888-680-0013 or visit [ardentmills.com](https://www.ardentmills.com)**

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