

For reasons which are mainly based around forgetfulness / stupidity I other don?t have my glasses with me when I go shopping. On several occasions I?ve set off to buy Self Raising Flour and come back with Bread Flour! So I thought I?d cobble together a loaf yesterday. Although the recipe seems a bit odd and I modified it slightly, it worked really well.

Ingredients:-

4 Egg whites
9 tbsp Olive Oil
2 tsp Distilled Vinegar
4 tbsp Sugar
2 tsp Salt
850ml Water
1Kg Gluten free White Bread Flour
4 tsp Quick Yeast

Method:-

(1) Put the egg whites , half of the oil, vinegar, sugar, salt and water into a bowl and whisk together.
(2) Add the flour and yeast, mixing to a smooth, thick batter.
(3) Drizzle the remaining oil over the sticky batter/dough and turn the mixture a couple of times in the bowl to encourage the formation of a doughy mass.
(4) Tip the dough into an oiled 2Kg bread tin and smooth the top.
(5) Loosely cover with oiled cling film and leave until the dough has doubled in size.
(6) Pre-heat the oven to 220c

(7) Bake in the pre-heated oven for 55-60 minutes.

We have a large square tin with clip sides and a removable base. This worked really well for a large rustic looking loaf.