



We followed the instruction on the Freee White Bread Flour package. We should have followed our instincts as we both thought at the time it was a bit odd using cold water. The loaf is OK but it would have risen much better if the water had been warm initially to activate the Yeast quicker.

Ingredients as they list them:-

2 Egg Whites
2 Tbsp of Sugar
1 Tsp of Salt
6 Tbsp of Oil
1 Tsp of Vinegar
425ml of Water (**Should say warm!**)
500g Free White Bread Flour
2 Tsp of Quick Yeast
Oil of the Tin

We've just sliced this and although we expected it to be dissapointingly heavy, it's actually a passable loaf. But warm water would have greatly improved the rise and we'd then probably have been doing a little happy dance in the kitchen!