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.

<u>Ingredients as they list them:-</u>

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!