



**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.**