



We just followed the basic GF recipe for our first loaf. But we can both confirm:-

- (1) This actually tastes as good as 'Real' Bread.
- (2) It is outstanding a fried Bread on a full English Breakfast.

Ingredients:-

180g of Water
30g of Olive Oil
5g of Cider Vinegar
15g of Egg Whites
8g of Salt
30g of Sugar
300g of Gluten Free Bread Flour Mix
2g of Baking Powder
7g of Yeast

In our Bread Maker it's setting '9', clearly this will depend on the machine. Although these machines still clearly use the Chorleywood bread process, this loaf was a near to a Gluten containing loaf from a bakery as we've had in the last 5 years. It makes the grey flavourless sliced version from the supermarkets seem a shameful waste of money.

On another note. The machine should have been £99.95 but was reduced to £60. Which we felt was a pretty good price. However there was a pricing error and it actually only cost £40. We're on our second loaf as I type. Our new toy will have paid it's way in less than a month at this rate!!!!

