



Montana Gluten Free Processors

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## Garlic & Herb Toasted Oat Bread

### Ingredients:

470 g Montana Gluten Free All Purpose Baking Mix or Waffle Pancake Mix (3 3/4 cup NOT packed or tamped down) **\*\*Works best to weigh mix with food scale\*\***

½ tsp (2g) sugar (for proofing yeast- not needed for bread machine recipe)

2 ¼ tsp (7g) yeast

10 oz (260-280g) warm water (at sea level\*\*) **\*\*Works best to weigh water with food scale\*\***

¼ cup (56g) vegetable or olive oil

3 eggs

¼ cup (50g) sugar

3 cloves fresh garlic crushed or minced (can be increased for personal taste)

1 Tbsp Italian seasoning

### Oven Method:

- Dissolve ½ tsp sugar in 4 oz of the warm water and mix in the yeast. Let proof until bubbly.
- Add All Purpose Baking Mix to your bowl.
- Turn stand mixer on low and slowly add the yeast mixture. Add oil, eggs, and sugar. Mix thoroughly.
- Add the remaining 6 oz warm water. Mix on the highest speed for 6½ minutes.
- Fold in garlic and Italian seasoning.
- Pour the batter into a greased 9"x5" bread pan, leveling with a spatula, cover with plastic wrap and a towel. Let rest/rise for 40 minutes. Preheat oven to 350° F.
- Bake in oven for 10 minutes, then cover with a foil tent. Continue baking for 50 minutes.
- When baking is finished, remove loaf from pan and cool on wire rack.

### Bread Machine Method:

- Whisk eggs, water, oil, and sugar in a bowl then add to the bread machine.
- Add All Purpose Baking Mix, garlic and Italian seasoning to machine.
- Sprinkle yeast on top of other ingredients.
- Program bread machine for 20 min. mix cycle, 40 min. single rise cycle, and 60 min. bake cycle.
- Turn bread machine on.
- During the mix cycle, use a rubber spatula to be sure that no dried mix remains on sides or corners.
- At the beginning of the rise cycle, remove mixing paddle and smooth dough.
- Recipe makes a 1½ lb loaf of bread.

*\*\*add ½ oz or 15g water for every 2500 feet elevation (we use 300-320g of water at 4000-5000ft). If your bread doesn't rise properly, it may have needed more water. If it falls after it is baked, it had too much water*