



Montana Gluten Free Processors

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Toasted Oat Bread

made from 1lb bag of

Montana Gluten Free All Purpose Baking Mix

Or Montana Gluten Free Waffle Pancake Mix

Ingredients:

1 lb (454 g) bag Montana Gluten Free All Purpose Baking Mix or Waffle Pancake Mix

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

2 ¼ tsp (7g) yeast

9 oz (245-265g) 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

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 5 oz warm water. Mix on the highest speed for 6½ minutes.
- 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 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. Recipe makes a 1½ lb loaf of bread.

Vegan: replace the eggs with applesauce – 150g (¾ cup) unsweetened applesauce = 3 eggs

Fruit bread: add ½ to 1 cup of dried fruit – we especially like to add cranberries, cherries & blueberries (or blueberry infused cranberries)

Nut bread: Add 1/3 cup flax seed and 1/3 cup unsalted sunflower seeds (or nuts/seeds of your choice – be sure they are not salted)

Garlic & Herb bread: Add 3 fresh garlic cloves (crushed or minced) and a tsp Italian seasoning.

***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.*