



Montana Gluten Free Processors

141 Andrea Dr.

Belgrade MT, 59714

(406) -600-7400

[info@montanaglutentfree.com](mailto:info@montanaglutentfree.com)

<http://www.montanaglutentfree.com>

## 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

### 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.
- 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 (3/4 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*