

BASIC HOMESoy™ BREAD



Instructions

- 1 Add margarine into the bread maker, followed by HOMESoy No Sugar Added Soya Milk, sugar, salt and flour.
- 2 Instant yeast is added as the final ingredient to the bread maker.
- 3 Select the basic program, light crust setting, and 1.5lb bread weight.
- 4 Start the machine and occasionally help incorporate the ingredients into a dough.
- 5 Do not open the machine after 10 minutes.
- 6 Once the baking has completed, remove hot loaf from the machine and let it cool on a cooling rack.
- 7 Carefully remove the mixing paddle from the bottom of the bread using the hook provided. Caution that it is hot.

Ingredients

20g	Daisy Margarine
160ml	HOMESoy No Sugar Added Soya Milk
20g	Sugar
2g	Salt
250g	Bread Flour
3g	Instant Yeast

