

HOMESoy[™] HONEY RAISIN BREAD



Ingredients

20g	Daisy
	Margarine
160ml	HOMESoy No
	Sugar Added
	Soya Milk
20g	Honey
2g	Salt
1/2cup	Raisin
250g	Bread Flour
3g	Instant Yeast



Instructions

- 1 Add margarine into the bread maker, followed by HOMESoy No Sugar Added Soya Milk, sugar, salt, raisins 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.

