

# HOMESoy<sup>TM</sup>

## NUTS AND SEEDS BREAD

### Ingredients

20g	Daisy Margarine	1 Tbsp	White Sesame
185ml	HOMESoy <sup>TM</sup> Original Soya Milk	1 Tbsp	Black Sesame
1	Medium Sized Egg (Slightly beaten)	4g	Instant Yeast
10g	Sugar		
3g	Salt		
240g	Bread Flour		
120g	Wholemeal Flour		
30g	Chopped Walnuts		
30g	Pumpkin Seeds		
40g	Sunflower Seeds		



### Instructions

- 1 Add margarine into the bread maker, followed by HOMESoy Original Soya Milk, egg, sugar, salt, flour, nuts and seeds.
- 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.

