

EASY MIX AND BAKE BREAD



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4 x 250ml whole-wheat flour

1 x 250 ml cake flour

5 ml salt

500 ml buttermilk

125 ml milk

25 ml sugar

10 ml vinegar

25 ml oil

5 ml baking soda

Set oven at 180C (350F)

Grease bread pan

Start combining all your ingredients as listed above, from the top working your way down the list, and it's best to use a wooden spoon to do the mixing.

Spoon into your pan and bake for ± 1 hour in a preheated oven.

Let it rest for 5 minutes in the pan before taking it out.

Let it cool down on a wire rack.

Esmé's Note: Original recipe only called for regular milk, although I substituted it with buttermilk, and then added an additional 125ml regular milk (as it seemed a bit dry). Due to using buttermilk, I only used 10 ml vinegar instead of the 25ml as per the original recipe.

– Regular milk + vinegar usually used together instead of buttermilk.

Tried and tested by Esme's kitchen