Soft, Moist Vegan, Gluten-free Flaxseed Pan Bread B007-11.25

PEKTOS FLAX SEED FIBER FF 100 C

Dough weight / Input approx. 633g

	[g or ml]	[%]
PEKTOS Flax Seed Fiber FF 100 C	**100**	**15.8**
White Rice Flour	90	14.2
Native Tapioca Starch	60	9.5
Baking Powder	6	0.9
Baking Soda	3	0.5
Salt	4	0.6
Apple Cider Vinegar	30	4.7
Olive Oil	40	6.3
Warm water	300	47.4
TOTAL approx.	633	100.0

Process:

1. Mix dry ingredients.
2. Mix wet igredients.
3. Combine both in a bowl.
4. Stir until a thick, cohesive batter forms.
5. Pour into a small aluminium loaf tin.
6. Smooth the top, let stand for 10 minutes.
7. Brush with water, bake in a pre-heated oven at 200°C for approx. 50 minutes.
8. Cool for 10 minutes before turning the loaf onto cooling racks.

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