



Bread Mixes

9 ounces of Juvela white flour mix
9 ounces of Juvela fibre mix
One sachet of dried yeast (Included in flour pack)
one level teaspoon of sugar
One level teaspoon of salt
100 mils of full cream milk
350 mils of Boiling water
3 table spoons of vegetable oil

METHOD

Mix all the dry ingredients together, then put the milk in a jug and add the boiling water. Adjust the temperature to about 40 degrees centigrade by cooling slightly if necessary (Hand hot)

Add the liquid to the dry ingredients slowly, mixing all the time until a smooth batter is obtained, Stop the mixer, and scrape the mixture from the bottom of the bowl. Mix again, add the vegetable oil and mix until it has been absorbed. This mixture will make TWO of the following :

8 teacakes (Bake at Mk.7 for 10 to 15 minutes) Top of oven
12 Finger Rolls (Bake at Mk.7 for 10 minutes) Top of oven
1 Loaf (Bake at Mk.7 for 20 to 25 minutes) Top of oven

Fill the required tins half full, and prove either on the gas rings above the oven, or in front of the fire. until the dough size has doubled, then cook as above.

Cool on a wire tray and bag in polythene. Store in the freezer.

The loaf can be sliced after 12 hours,

Breadcrumbs

Allow the bread slices to dry out for several hours, then pulverise them in the liquidiser. Bag and store in the freezer until required



This recipe has been brought to you by The Cream Of Tartar Company Limited

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