

INGREDIENTS

- 1x UnBread Loaf Mix sachet
- 300g Boiling water for loaf dough or 320g Boiling water for rolls dough

PREPARATIONS

1



PREHEAT OVEN
TO 185°C

2



BOIL
KETTLE

CHOOSE YOUR MIXING METHOD



STAND
MIXER

OR



HAND
MIXER

OR



BY HAND
WITH A FORK

IMPORTANT BAKING TIPS

1. Add the entire sachet of flour all at once to the water & then mix.
DO NOT drizzle the flour into the water!
2. Do not work or shape the dough on a cold surface as it will harden rapidly.
3. Bake the loaf in the included perforated baking tin only. **DO NOT** use a solid baking tin as the loaf will rise & then collapse. The perforations in the tin are required to allow steam to escape & the crust to form.
4. Place the baking tin directly on the oven rack (*NOT on a baking tray*).
5. Leave the baked loaf in the tin to cool for 15 minutes, then remove it from the tin & place on a cooling rack until **completely cold** before slicing (*about 2hrs*).
6. Dough preparation is the same for loaves & rolls.

LOAF BAKING INSTRUCTIONS

BE SURE TO FOLLOW THE INSTRUCTIONS EXACTLY!



STAND MIXER

USE PADDLE, NOT DOUGH HOOK OR WHISK!

- 1 Pour 310g of boiling hot water into the mixing bowl.
- 2 Add one sachet of UnBread **all at once** to the water. Mix at slow speed for 10 seconds to combine, then at high speed for 30 seconds exactly. *No more. No less.*
- 3 Work the dough into a smooth cohesive ball (not on a cold surface) then shape into a rectangle, about 180x80x40mm to fit in the included **perforated** baking tin.
- 4 Score the dough across its width in the centre & then 3 evenly spaced score lines either side of the centre.
- 5 Bake immediately. Place the baking tin directly on the oven rack (*NOT on a baking tray*) & bake at 185°C for 60 minutes until the crust is well browned.



HAND MIXER

USE BOTH WHISKS, NOT THE DOUGH HOOKS!

- 1 Pour 320g of boiling hot water into a mixing bowl.
- 2 Add one sachet of UnBread **all at once** to the water. Mix at slow speed for 10 seconds to combine, then at high speed for 60 seconds exactly. *No more. No less.* The dough will appear crumbly.
- 3 Work the dough into a cohesive ball in the bowl, remove from bowl & work until smooth. Shape into a rectangle about 180x180x40mm (not on a cold surface) to fit in the included **perforated** baking tin.
- 4 Score the dough across its width in the centre & then 3 evenly spaced score lines either side of the centre.
- 5 **Wait 30 minutes for the dough to set before baking.**
Place the baking tin directly on the oven rack (*NOT on a baking tray*) & bake at 185°C for 60 minutes until the crust is well browned.
- 6



BY HAND WITH A FORK

- 1 Pour 320g of boiling hot water into a mixing bowl.
- 2 Add one sachet of UnBread **all at once** to the water. Mix very well for about 60 sec to combine. Remove the mix from the bowl & continue to work by hand (*not on a cold surface*) until a smooth dough has formed.
- 3 Shape the dough into a rectangle to about 180x80x40mm to fit in the included **perforated** baking tin.
- 4 Score the dough across its width in the centre & then 3 evenly spaced score lines either side of the centre.
- 5 **Wait 30 minutes for the dough to set before baking.**
- 6 Place the baking tin directly on the oven rack (*NOT on a baking tray*) & bake at 185°C for 60 minutes until the crust is well browned.

ROLLS BAKING INSTRUCTIONS

PREPARE THE DOUGH USING ONE OF THE 3 MIXING METHODS AS FOR LOAVES. ADD 20G OF WATER TO THE QUANTITY OF WATER OF THE CHOSEN METHOD.

- 1 Divide the dough into 6 equal pieces to make dinner rolls or 4 equal pieces for hamburger rolls.
- 2 Roll dough into balls with lightly oiled hands.
- 3 Gently flatten the balls into disks about 10mm thick.
- 4 Bake on oven wire rack. **DO NOT** bake on a baking sheet as rolls will flop.
- 5 Bake at 175°C for 40 minutes.
- 6 Let rolls cool to cold before cutting or eating.
- 7 Can be reheated once cold.

