

Directions for use:

Yield 1 Loaf of Bread.

1 Pack GLUTEN **FREE BREAD MIX**

1-1/4 Cup Water or Milk

Contents of Instant yeast pack enclosed.

Pre-heat oven to 425 Degrees F.

Grease or butter bread pan.

Pour dry **GLUTEN FREE BREAD MIX** in a mixing bowl, add liquid and stir to completely mix all ingredients. approximately 1 minute in 1st speed of mixer. Add 2 Tablespoons Vegetable Oil and 2 tablespoons additional Water. Scrape bowl and mix approximately 1 minute in 1st speed of mixer. **DO NOT OVERMIX!** Place all dough in bread pan and allow to rise until slightly higher than edge of pan. Brush Bread lightly with Egg and Milk mixture for more color before placing in oven. Place in oven and bake for 45 minutes or until done.

BREAD MIX



ENDLESS MOUNTAIN
MUFFIN MAN

NET WEIGHT 1 LB. [454 gr]

Rice Flour, Corn Starch, Tapioca Flour, Sugar, Vegetable Fiber Gum, Rice Husk Powder, Xanthan Gum, Salt, Vinegar. 1 package Instant Yeast.

NOTE: This **GLUTEN FREE BREAD MIX** is only a base to which you will add additional liquid and solid ingredients. Consequently the Nutritional Analysis will vary based on the additional ingredients you chose to incorporate. We certify that these statements are true and accurate to the best of our knowledge and ability.

Manufactured by;

#1 GLUTEN FREE

100 SOUTH ELMER AVENUE

SAYRE, PA 18840

FOR MORE INFORMATION AND
ADDITIONAL RECIPES, OR TO PLACE AN
ORDER, CONTACT US AT;

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GLUTEN FREE

OLD FASHIONED WHITE BREAD

Prepare dough as per directions, but use melted Butter instead of Vegetable Oil. Add 1 tablespoon of Honey to mixture before mixing.

After the Bread comes out of the oven, brush top with melted Butter. Prepare to probably eat the whole loaf if you are not careful. It is delicious!!

INGREDIENTS:

CLASSIC ROMANO BREAD

Prepare the Bread dough as directed above. Shape the dough into a large cigar shape with pointed ends. Cut the bread from one end to the other about ½ an inch deep. Cover the bread with a light cloth or napkin and allow the bread to rise for about 30 minutes in a warm place. Bake in a 425 degree F oven for 45 minutes. You will have a thicker crust and a chewier texture.

Experiment with all your family's favorite pizza toppings. Invite your neighbors for a GF Pizza treat.