

Bread Maker Recipe



Ingredients

500g Barkat Flour Mix
500ml Tepid water
2 pinches of salt
7g Dry Yeast or 25g of Fresh Yeast
2 tbs of vegetable or sunflower oil

Method

1. Dissolve the yeast in 500ml of tepid water.
2. Fill the baking tin with the water and yeast, then add the oil.
3. Mix in the 500g of Barkat Flour Mix.
4. Sprinkle the salt over the mix.
5. Fast bake by following the breadmaker instructions.

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