



Bread, No Yeast (made with Baking & Pancake Mix)

Make terrific grilled sandwiches, French toast, or cinnamon toast with the bread from this recipe. Made with Pamela's [Baking & Pancake Mix](#). (This is a recipe we developed before we created our [Bread Mix](#).)

Ingredients

- 2¼ cups [Pamela's Baking & Pancake Mix](#)
- 2 TBSP sugar
- ¼ teaspoon salt
- 1½ teaspoons grainless baking powder
- ½ cup water
- 2 eggs, beaten
- 2 TBSP oil

Directions

Put all dry ingredients into bowl and mix. Add all liquid ingredients to the dry, and mix for 3 minutes on high. Pour dough into a 8x4 inch greased loaf pan. Bake in preheated 350° oven for 8 minutes. Slit the top of the loaf, lower heat to 325° and bake for 30-35 minutes. Use a serrated knife to slice loaf or freeze loaf before slicing.

Makes terrific grilled sandwiches, French toast, or cinnamon toast (mix 2 teaspoons cinnamon and ¼ cup sugar, sprinkle over buttered toast).

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