



Crispy French Bread Bowl

Create your very own French Bread Bowl! Great for dip, soup and chili.

Yield: 1 loaf/bowl

Ingredients

- 1 bag (3-1/2 cups) [Pamela's Gluten-Free Bread Mix](#)
- 2-1/4 tsp yeast (yeast packet enclosed in the 19oz bag only)
- 1-3/4 cups warm water
- 1 tbsp olive oil
- 2 tbsp vinegar

Directions

Preheat oven to 350°F.

Combine all ingredients (no eggs are used). Mix on medium for 3 minutes. Once ingredients are incorporated spoon dough into a round shape onto greased baking sheet or parchment paper. With rubber spatula, lightly drawl up dough from pan surface to fold over top to achieve a tall smooth round shape. Let dough rise for 1 hour, score top lightly with lines like a # sign.

Bake for 80 to 90 minutes. Crust will be crispy with a slight sour taste like sourdough French bread. To reduce this, cut back on vinegar or do not use any at all. Cool completely.

Once cooled, use a sharp bread knife to cut out the top. Do this by inserting the blade and cutting a circle deep into the center of the bread, be careful do not cut all the way through. Pull the top off and hollow out the inside for your dip, chili or soup. Do your best to keep the hollowed out bread in large chunks for dipping.

Chef's Note: Use fine corn meal on the pan to give the bottom of the loaf additional texture.

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