



Crispy French Bread Loaf

Crust will be crispy with a slight sour taste like sourdough French bread. To reduce this, cut back on vinegar or do not use at all. Loaf can be reheated or toasted, or eaten as is.

Yield: 2 loaves

Ingredients

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

Directions

Preheat oven to 375°.

Combine all (no eggs are used). Mix on medium for 3 minutes. Use ½ of dough for each loaf. Dough will be wet and sticky. Spoon out dough in oval shape onto greased baking sheet. With rubber spatula, lightly drawl up dough from pan surface to fold over top to achieve a round almond shape. Let dough rise for 45 min, then lightly slash across top of loaf two to three times at an angle.

Bake for 65 to 70 minutes.

Make a Bread Bowl!

Preheat oven to 350°.

Once ingredients are incorporated follow these instructions: Spoon out dough in 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 at all. Cool completely.

Variations: To add seeds, lightly press sesame, poppy, or sunflower seeds into the top before baking. Use fine corn meal on the pan to give the bottom of the loaf additional texture.

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