



# Egg-free Bread

Enjoy a delightful loaf of home baked bread, without eggs!

## Ingredients

- 1 bag (3-1/2 cups) [Pamela's Bread Mix](#)
- 2-1/4 tsp yeast (packet enclosed in 19 oz mix bag only)
- prepared egg replacer equal to 3 eggs
- 1-1/2 cups warm water
- 1/4 cup oil (canola, vegetable, olive oil)

## Directions

Use a HEAVY DUTY STAND MIXER with whisk attachment. Do not use bread maker. Prepare egg replacer in separate container. Combine all ingredients together and mix for 3 minutes on med/high. Pour dough into 8" x 4" greased pan and let rest for one hour. Dough will rise when baking. Preheat oven to 350°. Bake for 65-70 minutes.

Variations:

Cheese Bread: Add 2 cups fine shredded cheese, 2 tablespoons melted butter (Optional add 1/4 cup chopped green onions or jalapeño peppers).

Herb Bread: Add 2 tsp Italian herbs, and 1/2 tsp onion powder.

Three Seed Bread: Add 2 tsp sesame seeds, 2 tbsp sunflower seeds, and 1 tbsp poppy seeds.

Croutons/Stuffing: Cut slices of bread into small squares and bake on a cookie sheet for 2 hours in a 200° oven. Cut larger pieces to make toasts for appetizers. Or in a skillet, brown bread squares in butter or olive oil for salad croutons.

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