



Quinoa & Flaxseed Multi-Grain Bread

Quinoa, flax and sesame are nutritious additions to Pamela's delicious [Bread Mix!](#)

Ingredients

- 3 cups [Pamela's Bread Mix](#) (if using 19 oz bag of bread mix, you will not use whole bag)
- ¼ cup quinoa flour
- 2 tablespoons whole grain quinoa
- 2 tablespoons ground flaxseed meal
- 2 tablespoons whole flaxseeds
- 2 tablespoons gluten-free oat flour
- 2 tablespoons sesame seeds
- 1 (7 g) packet or 2¼ teaspoons active dry yeast (19 oz bread mix bag includes yeast packet)
- ½ teaspoon salt
- ¼ teaspoon pepper
- Pinch cayenne
- 2 eggs, large
- Warm water
- ¼ cup oil

Directions

Mix together bread mix, flours, seeds, yeast, and seasonings in the bowl of an electric stand mixer with whisk attachment. Crack the eggs into a 2-cup liquid measuring cup and then fill rest of cup with warm water up to the 2-cup line. Add the water with eggs, and the oil to mixer bowl and mix on low until combined. Increase speed to medium-high and mix dough for 4 minutes. Oil a separate bowl large enough to hold dough and place dough in it. Oil the top of the dough, cover bowl with plastic wrap, and put it in a warm, draft-free spot. Let dough rise for 2 hours.

Coat a 9 x 5-inch bread pan with non-stick spray. Once dough in bowl has risen, using a rubber spatula, fold the sides of the dough into the middle of the bowl. Do this all the way around, then place dough in loaf pan to rise again for 20 to 30 minutes. Preheat the oven to 350°. To prevent bread from bursting while baking, cut three slits in the top of the bread before placing in oven.

Optional: Sprinkle gluten-free oats on top before baking.

Bake 60 to 75 minutes at 350°. To test for doneness, insert an instant read thermometer into center of loaf; 205° to 208° degrees is ideal. Cool for 10 minutes on a rack, then remove from pan and let cool completely. Slice with a serrated knife for best results. Store in a plastic bag or airtight container once totally cool.

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