



Yeast-Free Bread

We adapted our regular bread recipe for those with a sensitivity to yeast. This recipe is for a bread machine. To use the oven method, see our [Yeast-Free Bread in the Oven](#) recipe.

Ingredients

- 3½ cups [Pamela's Bread Mix](#)
- 1½ cups warm water
- ¼ cup oil
- 3 eggs or prepared egg replacer equal to 3 eggs
- 1 TBSP + 2 tsp baking powder

Directions

NOTE: For best results, let the bread cool completely before cutting to prevent the loaf from falling and becoming gummy in the center.

Spray baking pan of bread machine. Put warm water, oil & beaten eggs in baking pan. Mix together Pamela's Bread Mix & baking powder, and then spoon or pour over the liquid in the pan.

Turn on machine to Basic or White setting and crust color – medium. Close lid and start machine. Scrape down the corners with a rubber spatula in the same direction the machine is going to incorporate all dry flour.

When done, remove bread from baking pan and cool bread on rack. When completely cool, remove paddle from bottom of loaf.

Let cool completely before cutting.

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