

## BREAD RECIPE



### Ingredients |

- 2 cups Manini's Multi-Purpose Flour
- 7/8 cup warm water
- 2 tsp active dry yeast
- 3 Tbsps. oil
- 1 Tbsps. apple cider vinegar
- 1 large egg + 1 egg white

### Directions |

Stir yeast into the 7/8 cup warm water. Let stand until creamy (about 10 minutes). Add oil, vinegar, and eggs. Place the 2 cups Manini's Multi-Purpose Flour in a mixing bowl. Using a paddle attachment on the stir setting, slowly add the wet ingredients. Increase speed to low and mix for 3 minutes. Spray an 8-1/2" x 4-1/2" loaf pan with nonstick cooking spray. Place the dough into the pan. Using a wet rubber spatula, gently form the dough into loaf shape. Cover pan with a dish towel and let the dough rise in a draft-free, preferably warm area. It'll take about 60 minutes but don't rush it—humidity, altitude, and room temperature make a difference. The dough will fill the pan and rise above the top. Preheat oven to 375°F. Place the pan on the middle oven rack and bake for 45 minutes. Take bread from oven, remove bread from pan and place on a cooling rack. Cover with a towel and cool before slicing.