



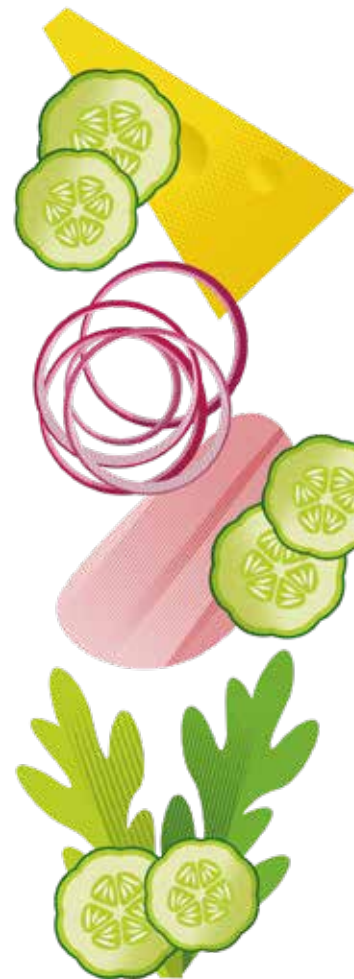
Colours:
cmyk process



Finish: Matt
varnish on
uncoated board

NOTE!
Imported linked file: **Shadow.psd**
needs to be transparent over placed
illustrations and is currently set
to > Transparency > Multiply

freee



OVEN BAKED WHITE LOAF

Oven 220°C, FAN 200°C, 425°F, GAS 7
Preheat oven, bake for 50-55 minutes

500g FREEE White Bread Mix
400ml tepid water
3 tbsp oil
900g/2lb oiled loaf tin

1. Put the bread mix, water and 2 spoons of oil into a large bowl, mix vigorously into a smooth batter.
2. Drizzle the last spoon of oil over the batter, turn it with a spatula then tip it into an oiled tin.
3. Cover with an inverted bowl, leave in a warm place to rise, for about 45-90 minutes, then bake in preheated oven.
4. Cool gluten free bread completely before slicing.

BREAD MACHINE WHITE LOAF

Program Basic Rapid/Gluten Free Program or equivalent
Crust option, Dark

500g FREEE White Bread Mix
400ml tepid water
3 tbsp oil

1. Put the water and oil into the machine pan and tip the bread mix on top.
2. Lock the pan into position, close the lid and start the program.
3. When cooked, remove the mixer paddle from the bottom of the loaf.
4. Cool gluten free bread completely before slicing.

AIR FRYER WHITE LOAF

Temperature 200°C, 425°F
Preheat for 3 minutes, bake for 30 minutes

500g FREEE White Bread Mix
400ml tepid water
3 tbsp oil
900g/2lb oiled loaf tin

1. Put the bread mix, water and two spoons of the oil into a large bowl, mix vigorously into a smooth batter then add the last spoon of oil, turn the mix using a spatula and tip it into the oiled tin.
2. Select the temperature and run the air fryer for 3 minutes.
3. Put the loaf into the air fryer for 40 minutes to rise.
4. Set the temperature again and bake.
5. Cool gluten free bread completely before slicing.

TOP TIPS

- This mix requires a sticky dough and does not need extra flour.
- If you slice and freeze a loaf, it can be toasted from frozen.

freee

GLUTEN FREE White Bread Mix
Ingredients: potato starch, tapioca starch, chickpea flour, rice flour, maize flour, sugar, yeast, salt, psyllium husk powder, thickener (xanthan gum), vinegar powder (spirit vinegar, maltodextrin).
Made in the UK with EU potato starch.
Best before: see bottom of pack.
Storage: store in a cool dry place.
Always cook flour before consumption.

Nutrition Typical values	Per 100g as sold
Energy	1405kJ 331kcal
Fat	0.8g
of which saturates	0.1g
Carbohydrate	76g
of which sugars	1.4g
Fibre	3.3g
Protein	3.0g
Salt	1.03g

500g e GB-173-062 CUK-G-017

PARVE

RECYCLE WITH BAGS AT LARGE SUPERMARKETS
Don't recycle at home

Doves Farm Foods Ltd, Salisbury Road, Hungerford, RG17 0RF, UK
 G-Free Alimentare Srl, Via Giuseppeina 124, 26048 Sospiro, Cremona, IT
 @FreeeFoods freee-foods.co.uk

freee white bread mix

freee

white bread mix

GLUTEN FREE

Makes one loaf in the oven,
bread machine or air fryer

new



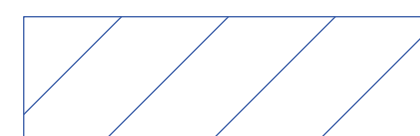
Serving suggestion.

JUST ADD WATER AND OIL



V1

Best before:



27.6

210

287

27.6