

# QUICK BREAD

**Serves:**  
2 Small Loaves

**Preparation Time:**  
50 minutes

**Cooking time:**  
30 minutes

## Ingredients:

2 cups Plain Flour  
¼ tsp Salt  
2 tsp Dried Yeast  
1 tsp Oil  
1 cup Warm Water  
1 tbsp Milk, glazing

## Method:

1. Preheat oven to 220°C. Spray loaf tin.
2. Mix flour, salt and yeast.
3. Add oil and almost all the water, mix to a soft dough. If dough is too dry add remaining water.
4. Place in mixing bowl and cover with plastic food wrap. Place in your grill area for about 20 minutes, dough should double in size.
5. Turn onto a lightly floured surface and knead for 3-5 minutes until dough is smooth.
6. Shape into loaf and place in tin.
7. Return to grill area until the dough doubles in size (approximately 20 minutes).
8. Glaze with milk, place in oven and bake for 20 minutes at 220°C. Reduce temperature to 200°C and bake for a further 10 minutes or until golden brown and sounds hollow when tapped.
9. Cool in tin for 5 minutes before turning onto cooling rack.

