



# Pamela's Gluten-Free Bread Mix & Flour Blend

Wheat-free, Gluten-free, Non-dairy



**INGREDIENTS:** Sorghum Flour; Tapioca Flour; Sweet Rice Flour; Brown Rice Flour; Organic Evaporated Cane Sugar; Chicory Root; White Rice Flour; Millet Flour; Molasses & Honey; Rice Bran; Sea Salt; Xanthan Gum.

Yeast not included.

**NUTRITION FACTS:** Serving Size BULK (100g), Servings Per Container varies: Calories 363, Calories from Fat 25, Total Fat 2.9g (5% DV), Saturated Fat 1.2g (5% DV), Trans Fat 0g, Cholesterol 0mg (0% DV), Sodium 838mg (35% DV), Total Carbohydrate 85.5g (28% DV), Dietary Fiber 9.4g (36% DV), Sugars 27g, Protein 3.3g, Vitamin A (0% DV), Vitamin C (0% DV), Calcium (2% DV), Iron (6% DV), Percent Daily Values (DV) are based on a 2,000 calorie diet.

## PAMELA'S AMAZING BREAD

Yield: 4 loaves

	GRAMS/ML	OZ/LIQ OZ	CUPS
Bread Mix	2142 ml	75	14
Eggs	436	14.75	8 eggs (1¾ cups)
Oil	237	8	1
Water	1183	40	5
Yeast	30	1.125	3 tbs

Use a HEAVY DUTY HOBART MIXER with paddle. Proof yeast in 95° to 100° water for 5 minutes. Add oil and eggs and mix to combine. Add Bread mix, beat for 3 minutes on med/high. Divide into four even pieces, approximately .95lb each. Pour into lightly greased or spray oiled 8" x 4" bread pans\*, smooth and flatten surface with greased fingers. Let dough rest for 60 minutes in a warm, draft-free area. Slit tops with sharp knife to prevent splitting. Dough will rise while baking. Bake in a preheated 350° oven for 55-65 minutes. Let sit for 10 minutes then carefully remove from pan and cool on a rack.

\*Note: For maximum rise create a parchment collar around the perimeter of pan, using 2 pieces 4" x 18", essentially extending the sides of the pan up a couple inches. Spray parchment before adding dough. Extend the rising time to 90 minutes.

Manufactured for: Pamela's Products, Inc.  
Net Wt. 25 lbs.



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