

YEAST FREE BREAD

Ingredients:

- 2 cups all-purpose flour
- 1 ½ teaspoon baking powder
- 1 tsp baking soda
- 2tsp salt
- A cup of buttermilk
- 1 tbsp vegetable oil
- 1 tbsp of sugar



Step 1

Preheat the oven to 375°F. Grease and flour loaf pan.

Step 2

In the Bosch mixer with flour sifter attachment, sift together the flour, baking powder, baking soda, and salt. You can use a regular sifter if you don't have the attachment. Sift directly into the mixer bowl.

Step 3

In a separate bowl, mix buttermilk, sugar, and vegetable oil until incorporated.

Step 4

In the dry ingredients create a well, pour milk, sugar, and oil mixture unto the well. Mix them until combined using the dough hook.

Step 5

Knead on speed 1 or 2 until it becomes smooth. Add flour as needed when mixing.

Step 6

Check the dough using the windowpane method, then form it into an elongated round about 6-7 inches.

Step 7

Next, transfer the formed dough into the prepared loaf pan. Brush the whole loaf with egg wash or buttermilk, with the use of a sharp knife, cut ¾ inch deep X into the center top of the dough.

Step 8

Bake in the oven for 35-45 minutes or until it's golden brown. When finished, let it cool on the drying rack for at least 5 minutes before slicing.

Tips and Tricks: The Easiest Way to Make Bread Dough Without Yeast

Scoring or cutting the center top of the dough helps the bread bake evenly. Covering with foil halfway through bake time prevents the crust from over-browning. The bread will last up to 3 days at room temperature and up to 1 week if refrigerated. You can toast it or eat it with honey butter or any desired spreads to satisfy your taste buds.