

Unimix Loaf (using salt, egg & milk)

1 pouch	375g	Unimix baking mix
1	tsp	granulated sugar
1 3/4	cups	warm water
1 1/2	tsps	fast acting dry yeast
1/3	cup	skim milk powder
1/2	tsp	salt
1		egg, slightly beaten

Directions

In a 3 quart bowl, dissolve sugar in warm water.

Add yeast and stir well. Let stand **10 minutes**, stir again to remove foam.

In a separate bowl, add the skim milk powder & salt to the dry Unimix and stir until blended. Add this mixture to the yeast, water and sugar and stir until Unimix is just moistened.

Beat mixture with tabletop mixer; 2 minutes at low speed or electric portable mixer; 3 minutes at medium speed; or 4 minutes large spoon.

Fold in egg until just mixed. Lightly grease a heavy-duty bread pan (9x5x3”).

Pour batter into prepared pan. Place pan in a cold oven and let rise to the edge of the pan – about **40-50 minutes**.

Turn oven temperature to **375°F** with bread in the oven, bake for **45 minutes** or until it is golden brown or it sounds hollow when the top is tapped with the knuckles. Remove from pan. Cool on wire rack. Serve plain or toasted.