

## Unimix Loaf (no salt, egg or 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

### 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.

Add 1 pouch of Unimix to yeast mixture and stir until Unimix is just moistened.

Beat fixture with tabletop mixer: 2 minutes at low speed or 4 minutes with a large spoon.

Dough should be light and sticky. Lightly grease a 9"x5"x3" bread pan (a smaller or larger loaf pan, will result in an inferior loaf).

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 and bake for **45 minutes** or until golden brown and it sounds hollow when the top is tapped with the knuckles. Remove bread from oven. Cool 5 minutes. Remove from pan immediately or the loaf will become soggy. Cool on wire rack. Serve plain or toasted.