

Bread

Bread of Pennsylvania

Makes small loaf: 8 slices

Prep. Time: 20 minutes

Ingredients

2 cups rice or almond milk

2 Tbsp. vegetable oil

1/4 cup honey, or brown sugar

3/4 tsp. salt

1 pkg. yeast

2&1/2 cups whole wheat flour

1&1/4 cups rice flour or white flour

1. Mix together water, oil, honey or brown sugar, salt, yeast, and half the flour in electric mixer bowl. Beat with mixer for 2 minutes. Add remaining flour. Mix well.

Slow Cooker Instructions

Cooking Time: 2&1/2 to 3 hours

Ideal slow-cooker size: 5- to 6-qt.

Steps:

1. Place dough in well-greased bread or cake pan that will fit into your cooker. Cover with greased tin foil. Let stand for 5 minutes. Place in slow cooker.
2. Cover cooker and bake on High 2&1/2 to 3 hours.
3. Remove pan and uncover.
4. Let stand for 5 minutes. Serve warm.

Dutch Oven Instructions

Ready for testing