

Potato Bread Loaf

Margaret Richardson, Australia

Ingredients

1 tspn dry yeast granules
1 tspn sugar
 $\frac{3}{4}$ cup of lukewarm water
 $\frac{3}{4}$ cup of potato flour
 $\frac{1}{4}$ cup of soya flour
 $\frac{1}{4}$ tspn salt
1 tbspn canola oil
1 egg lightly whisked

Method

Preheat the oven to 200oC

Mix together the sugar and yeast, until they form a smooth paste
Add $\frac{1}{4}$ of the water and leave to froth. Mix and save the flour and the salt
Lightly mix in the oil. Do not make it smooth, so there is plenty of flour still available, to be used by the yeast.

Add to the yeast mixture and blend.

Add the egg and mix to a thick batter.

Grease and flour a loaf tin with potato flour.

Place the mixture in the tin and then place in a plastic bag.

Leave the mixture in a warm place for about 15 minutes, until the mixture has doubled in size.

Then cook at 200oC for 15 minutes.

Turn down the heat to 180oC and cook for a further 15 - 20 minutes.

Then when the loaf is brown and firm, turn it out onto a cake rake.