



Mrs Crimbles cheese and onion bread

Mrs Crimbles bread mix
300g (½ pint) tepid water
15g (1 tablespoon) vegetable oil
7g sachet dry yeast

450g / 1lb non stick loaf tin



Baking instructions:

1. Preheat the oven to 220°C /200 °C Fan /420 °F / Gas Mark 6-7
2. Measure out the tepid water then add yeast and oil. Mix until the yeast has dissolved
3. In a separate bowl add the Mrs Crimbles bread mix then add the water, yeast and oil to the bread mix
4. Mix well with a wooden spoon or electric hand whisker for 1-2 minutes until smooth
5. Spoon into a well greased, non stick loaf tin and spread evenly
6. Prove in a warm, draught free place to rise for 30-45 minutes until doubled in size
7. Bake in the centre of the oven 25-30 minutes
8. Remove from the oven and until cold before removing from the tin.

Oven temperatures and cooking times may vary. These instructions are given as a guide only

Making it special – Mrs Crimbles cheese and onion bread

Make the bread mix up from the baking instructions above and mix into the dough

1 extra tablespoon of vegetable oil
1-2 cloves of garlic finely chopped
1 medium onion peeled and finely sliced. Lightly fried in oil or butter – reserve a little for the top
60g grated cheese - reserve a little for the top

Spoon into 20cm (8 inch) well greased, lined non stick cake tin
Prove until almost double in size, then bake for 20-25 minutes until golden brown