

Mini Nutty Wheat Loaves

These little breads are very sweet to look at and delicious to eat. They have that fresh farm bread taste and texture and are very versatile.

What guest would not enjoy having their own personal little loaf of bread? Especially if each one is tied with a piece of ribbon!

These loaves are so quick and easy to make. There is no yeast, no kneading, no waiting for rising time. Just mix all the ingredients together with a spoon and pop into 6 mini loaf pans and bake in the oven.

Serve as a side to any dish or as a starter with pate and cheeses. Or simply eat straight out of the oven with butter.



Ingredients

- 500ml nutty wheat flour
- **OR** 250ml Woolworths Gluten free flour +250ml Natures' Choice Oatmeal
- 30ml oat bran (optional)
- 2ml salt
- 60ml brown sugar
- 500 ml plain yoghurt
- 6ml bicarbonate of soda
- Sesame seeds, poppy seeds and sunflower seeds

Method

- Preheat the oven to 180C
- Put the flour (s), salt and sugar into a mixing bowl.
- Mix the bicarb into the yogurt.
- Add the yoghurt and bicarb to the dry ingredients.
- Mix all together with a spoon.
- Spoon and gently press into 6 mini loaf tins (10cm x 6 cm) or into 3 mini loaf tins (14.5.cm x 7.5.cm)
- Sprinkle with the seeds.
- Bake for 20-25 minutes (or until a skewer comes out clean).

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