

Recipe

Tomato Herbed Bread (Bread Machine Recipe)

By

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Ingredients

- ½ C warm milk
- 6 oz tomato paste
- 1½ Tsp egg replacer (mixed with 2 Tbsp warm water)
- 2 Tbsp olive oil
- ½ Tsp salt
- 2 Tbsp fresh chopped parsley
- 1 Tbsp sugar
- 2 Tsp dried celery
- ½ Tsp yellow asafetida powder
- 1½ C bread flour
- 1½ C whole wheat flour
- 2¼ Tsp active dry yeast

Preparation

In the bread machine pan, place the ingredients in the order suggested. Select basic bread setting. Choose crust color and loaf size if available. Bake according to the bread machine directions. Cool the bread when it is done cut and serve with crisp salad. Or else, this bread is great for sandwiches.

** If your bread machine has a time delay feature, then it is recommended you do not use it for this recipe.

Serves

1 loaf of approximately 1½ pounds/680 grams

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