

Bread without Yeast



Very simple and quick-to-make bread that is prepared without yeast. If it is baked in a pot, its crust is crispier than if it is baked in a tin.

INGREDIENTS :

650 g of flour

340 ml of mineral water (still water can do as well)

1 package of baking powder

1 teaspoon of baking soda

1 teaspoon of salt

$\frac{1}{2}$ teaspoon of sugar

80 g of solid yogurt

PROCEDURE :

1 . heat the oven to 200 degrees ...

2 . mix all dry ingredients ...

3 . add all wet ingredients and make solid and a bit stick dough ...

4 . put a little flour on the worktop and form a loaf (do not knead) ...

IF YOU BAKE IT IN A POT (diameter 20 cm, height 10 cm) – flour the pot bottom ...

IF YOU BAKE IT IN A TIN (30 x 10 cm) – line the tin with parchment paper ...

5 . place the bread in the pot, cover it and put it in the hot oven ...

IF YOU BAKE THE BREAD IN THE POT – baking time is ca . 55 minutes ...

IF YOU BAKE THE BREAD IN THE TIN – baking time is ca . 30 – 35 minutes ...

NOTES AND ADVICE:

1 . The pot must not have plastic or rubber parts, as they would melt in the oven !!!



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