

## Good Tastings Bread Mix

### Article No. 02600 (540 g/19 oz.)

There are few things as satisfying as warm bread fresh out of the oven...but who has time for homemade? You do!

This handy mix is easy to prepare; just mix with beer or any other carbonated beverage and customize with Watkins herbs and spices, if desired. It produces a dense, rustic loaf that will accompany a wide variety of soups and main dishes with style. Dip it in Watkins flavored Grapeseed Oils as a delicious appetizer!

- **Convenient:** No rising time or kneading! Just stir in a can of beer (or sparkling water, soda or any other carbonated liquid) and bake.
- **Versatile:** Easily adaptable to a wide variety of flavors. Add Watkins herbs, spices, seasoning blends or other products; top it with nearly anything — use your imagination!

### Directions:

Add 12 fl. oz./355 mL of carbonated beverage (soda, beer or juice) to mix. Stir just until moistened. Batter will be lumpy; do not over mix. Spread batter into a greased 9x5-inch/23x13-cm loaf pan. Bake at 375°F/190°C for 50–55 minutes or until loaf is golden brown and pulls away from sides of pan.

Note: Photograph illustrates just one of many possible flavoring variations. Bread prepared using standard directions will not look exactly like this.



### Fire Pepper Bread

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- 2 tsp/10 mL **Watkins Fire Pepper**
- 1 tsp/5 mL **Watkins Garlic Granules**
- 1 can (12 oz/355 mL) lemon-flavored sparkling water
- 1 cup/250 mL chopped green or red peppers
- 2 cups/500 mL grated cheddar cheese
- 1 tbsp/15 mL melted butter or margarine (optional)

#### Watkins Cooking Spray

Heat oven to 350°F/180°C. Spray loaf pan with Watkins Cooking Spray. Combine bread mix, pepper and garlic granules together in a large bowl. Add sparkling water. Mix until well blended, but do not overmix. Stir in peppers and cheese.

Spoon batter into pan. Drizzle with the melted butter. Bake for 50- 60 minutes. Remove from oven. Cool in pan for 5-10 minutes. Remove from pan and serve warm or at room temperature.