



Ballybrado Easy Einkorn Bread

Ingredients

405g Ballybrado Organic Whole Einkorn Flour

354ml tepid water

1 sachet quick action dry yeast

1 tbsp. honey

1 tsp. salt

¼ tsp. ground ginger

Method

1. Mix all dry ingredients in a bowl.
2. Dissolve honey in tepid water.
3. Add water to dry ingredients and mix with dough hook of mixer for approx. 10 mins.
4. Place bowl in a warm place, cover with tea towel and leave dough rise for approx. 30 mins.
5. Preheat oven (top/bottom heat) to 220°C.
6. Grease a 2lb tin and fill with dough. Cover with tea towel and leave to rise again for approx. 20 mins.
7. Bake in middle of oven for 10 mins at 220°, then reduce heat to 180 and bake for further 30 mins, until golden brown.
8. If bread sounds hollow when you knock on the bottom the bread is done.
9. Leave to cool on a wire rack.

Some tips

If you like more flavour in your bread, or just to mix it up from time to time, why not add some ground fennel, ground cardamom, ground coriander, sesame seeds, or sunflower seeds to your bread? Mix seeds into the dough or simply sprinkle on top.