

## Quick Bread Recipe

Put into a basin –

1 Tablespoon Organic Honey

1 Tablespoon Organic Butter

13oz Boiling Water

13oz Cold Water (If using Whisperingpines Organic Spelt Flour you may need more cold water, we put about 4oz more as Spelt Flour has a much denser texture).

Sprinkle on this 1 Tablespoon of Dried Yeast:-

Leave this while you prepare the flour:-

1.8 kilo Flour either Whisperingpines Organics Unbleached White Flour only or a mixture of Wholemeal Flour or Spelt Flour.

2 Teaspoons of Salt

Put Flour and Salt into a big bowl. Make a well in the centre and pour in all the liquid at once. Give a good mix up. Line tins with Baking Paper. You will need one large tin or two medium tins for this recipe. Half fill tins

Put in a cold oven and turn on to 100 degrees C for 30 mins. Then 200 degrees C for 30 mins. If only using one large tin than 200 degrees C for 45 minutes. Leave in tin for a few minutes when cooked, then tip out onto a rack and cover with tea towel.

For a lighter bread that rises more add:-

Another half cup of Cold Water sometimes even a little more and another half Tablespoon of Yeast. This will require 2 large tins.