

Pull Apart Bread

Use any of Weigh 'n Pay's Allied Bread Mixes

Put bread mix, yeast and water in bread machine, as for a normal loaf. Use the regular bread/bake setting. I use the quick bake setting. After the first mix and rise, remove dough from machine and shut the lid, so you don't lose the warmth. This stage seems to be about 45 minutes into the cycle on my Panasonic Machine.

REMOVE MIXING ARM OR BLADE AT THIS STAGE

On a serving tray, form dough into balls or clumps, using a little flour to stop the dough sticking to your hands.

Place a few balls into the base of the bread machine pan.

Sprinkle with grated cheese, chives, crushed fresh chillies, pounded roasted coriander seeds, bacon bits etc.

Put a few more balls of dough in pan.

Sprinkle with more cheese, chives etc.

Close the lid, and let the bake cycle continue. When it wants to do the second mixing, it won't be able to because of the blade being removed.

It will then continue on to do the second rise and then bake the bread.

Remove, cool slightly and pull apart! Great for picnics or BBQ's as you don't need a cutting board and knife

