

Twenty-Minute Bread

Adapted from a Pampered Chef recipe.

1 ½ cups flour

1 ½ tsp baking powder

½ tsp salt

¼ tsp baking soda

1 cup plain low-fat Greek yogurt

2 Tbsp. bagel seasoning

Preheat oven to 425 degrees.

Combine flour, baking powder, salt, and soda; mix well. Stir in yogurt and seasoning. Mix until combined on low speed of stand mixer for 4 minutes.

Alternatively, turn dough out onto lightly floured surface. Knead four minutes.

Options for baking:

1. Shape into a ball and place on baking stone.
2. Spread into an approximately 6.5" x 8.5" (small) baking pan. Using a sharp knife, cut a slit down center in both directions, creating four quadrants.

Bake for approximately 15 minutes, until golden brown.



YouTube.com/CrossMyHeartMinistry