

## **No yeast, no knead bread**

Recipe by: Cooking At Pam's Place

Makes 1 9x5 loaf

Preheat oven to 425°

### **Ingredients:**

4 cups all purpose flour

2 1/2 tablespoons baking powder

1 1/2 tablespoons sugar

1 teaspoon salt

1/4 cup vegetable oil

2 1/4 cups milk

Everything's Bagel seasoning (optional)

Sift the flour into a medium to large mixing bowl. Add the rest of the dry ingredients, except the Everything's Bagel, into the mixing bowl with the flour and mix well. Then, add the wet ingredients and mix with a spoon until well blended.

Spray the bottom of a 9x5 pan with cooking oil. Lay parchment paper across the bottom and sides of the pan (see video). Spray cooking oil lightly on parchment paper that is inside the pan. Pour mix into bread pan and smooth top. Sprinkle Everything's Bagel on top of the loaf.

Bake for 30 minutes, reduce oven temp to 375°, cover with foil, cook for another 30 minutes. Do the toothpick test with a skewer, if comes out clean it is done.