



4X4 Bread  
RECIPE

## 4X4 Bread



**Cooking time** 40 mins  
**Preparation time** 10 mins  
**Serves** 6

A beautifully flavoured bread for your next gathering, with a little help from Royco® Tomato Bredie Dry Cook in Sauce.

### Ingredients

- 500g whole-wheat flour
- 1 tsp baking powder
- - Royco® Cook-in-Sauce Tomato Bredie
- - ½ onion, sliced
- - ½ cup grated cheese
- - A handful parsley, chopped

### Vegetarian

This recipe is suitable for vegetarians.

### Family Friendly

Our 4x4 Bread is perfect for little bakers. Get them in on the mixing and enjoy the magic of the bread rising in the oven.

### Method

1. Stir together the whole-wheat flour and baking powder.
2. Mix contents of Royco Tomato Bredie Cook-in Sauce with 300ml water and add to flour and baking powder.
3. Pour into greased loaf tin. Top with sliced onion, grated cheese and chopped parsley.
4. Bake at 180°C for 40 minutes
5. This recipe can also be made into a flat bread by baking in a roasting tin instead of a loaf tin.

## Recipe Tags

[Dry Cook In Sauce](#), [Stew Mix](#), [Plant-Based](#), [Side](#)

## Related Recipes



### [Roasted Butternut & Beetroot Salad](#)

Cooking time

45 mins

Preparation time

15 mins



### [Sweet and Sour Hake Sandwiches](#)

Cooking time

6 mins

Preparation time

20 mins



## **Classic Potato Bake**

Cooking time

60 mins

Preparation time

10 mins



## **Chicken Salad Stacks**

Cooking time

10 mins

Preparation time

10 mins



## **The Ultimate Braai Broodjie**

Cooking time

20 mins

Preparation time

15 mins



## **Chicken Sosaties**

Cooking time

15 mins

Preparation time

30 mins



## **Marinated Mushroom, Boerewors & Apricot Sticks**

Cooking time

15 mins

Preparation time

30 mins



## **Mushroom, Tomato & Red Wine Fusilli**

Cooking time

20 mins

Preparation time

15 mins



## **Whole Baked Potatoes**

Cooking time

70 mins

Preparation time

5 mins



## **Four Cheese Frittata**

Cooking time

15 mins

Preparation time

5 mins

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