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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