

## **Bread Dough Enhancer**

4 cups powdered milk  
3/4 cup lecithin granules  
3 heaping Tablespoons vitamin C powder  
2 Tablespoons ginger  
3 Tablespoons cornstarch

- 1) Blend all the above ingredients until smooth.
- 2) Store in airtight containers. It can store on your pantry shelf.
- 3) Use 2 teaspoons of enhancer in your bread dough. (I add it in when I add the flour to the dough. I use 3 Tablespoons of this enhancer to each batch of bread I bake. My batch makes 5 loaves. So you'd need to add 2 teaspoons to your bread dough to make it easier to handle, rise better, and bake well.)

Debby's note: I took this to mean use 2 teaspoons enhancer per one loaf of bread dough.