

Fast Easy Bread Celebrates Reaching Liquid Soy Lecithin Milestone with Customer Discount

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Fast Easy Bread is pleased to announce that its highly successful baking product, liquid soy lecithin, has recently hit the milestone of 11,000 bottles sold on Amazon. To share and celebrate this success, Fast Easy Bread is offering all customers a 20% discount and customers can get their discount code by going to the company's website at <https://fasteasybread.com/discounts-and-promotions/>.

A Fast Easy Bread spokesperson said, "This was quite a milestone for us, and we reached it faster than we had expected. In the light of that, we thought it only right to share our success with our customers who are the ones that made it possible."

Lecithin is an emulsifier and fat substitute that has many uses, but it is most commonly used in commercial baking. Lecithin is found naturally in soybean oil, which is then specially modified to make it highly water dispersible and easier to use. It is also found naturally in egg yolks and sunflower oil. Among other uses, soy lecithin helps to extend the shelf life of baked products. Lecithin is also used in the production of gluten-free bread.

The Fast Easy Bread spokesman added, "Not everyone is familiar with lecithin but that doesn't mean it's an unusual ingredient. When reading labels at the grocery store, it will quickly become apparent that lecithin is in everything from tea bags to chocolate to cosmetics."

Most baking recipes use either a non-wheat flour or starch when making gluten-free bread. When using liquid lecithin in baking it is recommended to use about 1.5% of lecithin by weight of the flour. As shown on the Fast Easy Bread website here: <https://fasteasybread.com/why-and-how-to-use-lecithin-in-baking-and-cooking/> there are charts that can help make the conversion easy. For bread baking, users have stated that they find it easiest to use when the soy lecithin is added to the mixed dry ingredients. The addition of lecithin in dough can help to provide a smoother and larger volume and that it helps with an even distribution of ingredients in the foods. The lecithin itself is gluten-free.

It is also used in confectionery and other emulsions, such as salad dressings. Vegans find lecithin useful, as it helps to create things like vegan ranch dressing and vegan mayonnaise. Chefs and advanced home cooks often use lecithin to create foams, froths, or airs. The lecithin can make the bubbles in a froth last for up to an hour.

Fast Easy Bread also notes on its website that lecithin is very sticky and can be difficult to clean up; that's why they began to offer it in a squeeze bottle, which cuts down on mishaps.

A longtime customer of Fast Easy Bread, Lori K., wrote that "Fast Easy Bread's products have been an awesome addition to my family's baking experience. It is so easy, even my son can make the bread and cinnamon rolls. Nothing compares to the convenience of having such a delicious addition of fresh-baked bread or a full meal ready in just 60 minutes or less. We've also experimented with different flours, oats, bran, etc. to make it even more nutritious. It never fails."

Fast Easy Bread was founded in 2010 by husband and wife team Cory and Lindsey. They had developed their easy bread recipe prior to starting the business because they had already had years of baking experience prior to that. The company's website states that it is dedicated to helping its customers make the "most delicious, economical, fastest and easiest homemade bread around."

In addition to its soy and sunflower lecithin products they also sell instant premium yeast, pizza, and pasta seasoning, and other items such as French-style rolling pins and aprons.

The company also offers what they call "Homemade bread bundles," which are kits containing recipes, lecithin, and yeast, for example, or in the case of a pizza kit which includes its Pizza and Pasta Seasoning.

Fast Easy Bread has published a number of useful bread recipes on its website but also has hints and tips on its Facebook page which can be found here: <https://www.facebook.com/fasteasybread>.

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Fast Easy Bread is dedicated to helping people make the most delicious, economical, fast, and easy homemade bread and pizza around. One recipe can be used for over 50 bread products including pizza, dinner rolls, cinnamon rolls, buns,

and much more.

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