

Gluten-free Bread



1 1/2 C multi-grain gluten free flour,
1/2 C rice flour,
2/3 C potato starch,
1/3 C tapioca starch,
1 1/2 tsp sea salt,
1 Tbs xanthan gum,

4 tsp yeast,
2 Tbs agave or honey,
1 1/2 C water,
2 eggs,
2 Tbs canola oil,
1 1/2 tsp vinegar.

Assemble ingredients. Mix all ingredients in a mixer for 30 seconds on low speed then for 3 minutes on high speed until satiny smooth. Mixture will resemble cake batter texture, rather than normal bread dough consistency. Spoon batter into greased bread pan. Spray top of bread with cooking spray. Smooth and shape top (the cooking spray is to keep the dough from sticking to your hands). Pre-heat oven to 375. Let bread rise for 15-20 minutes. Bake for 45-50 minutes.