

# Emilie's Favourite Gluten-Free Bread

## **Wet Ingredients Go In Pan First:**

1+1/4 Cup water  
1 teaspoon rice vinegar  
3 tablespoons honey  
3 tablespoons oil  
3 large eggs to equal 3/4 cup (add water if necessary)

## **Dry Ingredients In Order Given:**

Spoon flours into measuring cup, level with flat edge. Do *not* tap to settle.

1 cup chickpea flour  
1 cup brown or white rice flour (or combination of both)  
½ cup cornstarch  
½ cup tapioca flour  
2 tablespoons brown sugar  
1 tablespoon + 1 teaspoon xanthan gum  
1+1/2 teaspoon salt  
2+3/4 teaspoons bread machine yeast

## **Settings:**

Plug in machine and press loaf size to 2 lb loaf

Press crust colour to medium

Skip next two buttons

Press last button repeatedly until #5 (whole wheat) appears

Press "start" button, gently, once, and make sure colon in timer is blinking. Don't panic!  
Machine takes 15 minutes to begin.☺

When machine beeps you can add nuts or dried fruit (about ½ cup.)

When bread has mixed a few minutes, scrape sides of pan with rubber spatula to incorporate all dry ingredients.. Mixture will be like heavy cake batter.

When finished, remove pan from machine and let sit in pan for 10 minutes. Remove and cool completely on rack.

## **Nutritional Values**

: Based on 12 slices per loaf

160 Calories 8 mg calcium

27 g carbs 3 IU vitamin A

3 g protein 315 g sodium

4 g fat 1 g fibre