

## Gluten-Free Cheddar Cheese Bread

3 eggs  
1+3/4 cups water  
2 tablespoons oil  
1 pkg (2+1/4 teaspoons) active dry yeast  
2 cups white rice flour  
1 cup brown rice flour  
2 tablespoons sugar  
3+1/2 teaspoons xanthan gum  
1 teaspoon salt  
1+1/2 cups (6 ounces) grated sharp Cheddar cheese

### **Optional additions:**

1 tablespoon instant minced onions (optional)  
1 tablespoon poppy seeds (optional)  
1+1/2 teaspoons celery seeds (optional)  
1+1/2 teaspoons dried dill weed (optional)

### **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 1/2 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.