

Gluten-Free Cinnamon Raisin Bread

3 eggs
1+2/3 cups water
3 tablespoons oil
1 teaspoon cider or rice vinegar
2 cups white rice flour
2/3 cup potato starch
1/3 cup tapioca flour
1+1/2 teaspoons xanthan gum
1+1/2 teaspoons salt
3 tablespoons sugar
2 teaspoons ground cinnamon
1 pkg (1+1/4 teaspoons) dry yeast (I use Bread Machine Yeast)
½ cup raisins (to be added when machine beeps)

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.

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*I have used this recipe for you once by just omitting the cinnamon and raisins.