

### **Stansbury Gluten Free Bread Recipe™**

**Mix 3 dry ingredients together in mixer at slow speed: bread mix, yeast, ¼ teaspoon of xantham gum. SAVE about 2 tablespoons of flour for later to sprinkle on side and bottom of bowl with bread mixture in it. It makes the removal of the bread easier.**

- 1) In a SEPARATE bowl, using a wire whip, mix the following ingredients:**
  - a. 1 whole egg PLUS 3 egg whites**
  - b. 1 + 1/2 cups of buttermilk**
  - c. ¾ of a teaspoon of Himalania Fine Pink Sea Salt**
  - d. 1 tablespoon of Virgin Cold Pressed Olive Oil**
  - e. 1 teaspoon of Apple Cider Vinegar**
  - f. 2-3 heaping tablespoons of 2% Fage Greek Yogurt**
- 2) Melt two tablespoons of butter for 25 seconds in the microwave. Pour the butter into the above mixture (#2). Use wire whip to mix in the butter.**
- 3) Melt 2 large tablespoons of White Honey (from Whole Foods) in microwave for 27 seconds. Pour the melted honey into the mixture above {#2 + #3} and continue to beat with wire whip.**
- 4) Pour the above mixture (#2 + #3 + #4) into the flour mixture {#1} and beat in mixer for approximately 3 minutes.**
- 5) Sprinkle the flour that was saved around the side of the bowl containing the bread mixture to make it easier for the bread to be removed from the mixing bowl.**

**Dump the mixture into a sprayed bread pan. Use PAM BAKING SPRAY.**
- 6) Let bread rise in pan in a dark oven for 2 hours before baking.**
- 7) Preheat oven to 375 degrees. Cook at 375 degrees for 44 minutes.**
- 8) After bread is cooked, place on long sheet of foil, covered with a paper towels. This keeps the bread moist for several days.**