

Gluten Free Bread

- 1) Mix 3 dry ingredients **together** in mixer at **slow** speed: bread mix, yeast, ¼ teaspoon of xanthian 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.**
- 2) In a **SEPARATE** bowl, using a wire whip, mix the following ingredients:
 - 1 whole egg PLUS 3 egg whites
 - 1 + 1/2 cups of buttermilk
 - ¾ of a teaspoon of Himalania Fine Pink Sea Salt
 - 1 tablespoon of Virgin Cold Pressed Olive Oil
 - 1 teaspoon of Apple Cider Vinegar
 - 2-3 heaping tablespoons of 2% Fage Greek Yogurt
- 3) 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.
- 4) 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.
- 5) Pour the above mixture (#2 + #3 + #4) into the flour mixture (#1) and beat in mixer for approximately 3 minutes.
- 6) 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.
- 7) Let bread rise in pan in a dark oven for 2 hours before baking.
- 8) Preheat oven to 375 degrees. Cook at 375 degrees for 44 minutes.
- 9) After bread is cooked, place on long sheet of foil, covered with a paper towels. This keeps the bread moist for several days.

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