

Robert's GF Bread Maker Bread

Dry Ingredients:

1 cup Brown Rice Flour
1 cup Sorghum Flour
2/3 cup skim milk powder
1 ½ teaspoon table salt
½ cup potato starch
½ cup tapioca starch
1/3 cup cornstarch
¼ cup flax seed meal
3 tablespoons white sugar
1 tablespoon xanthan gum
2 ¼ teaspoon bread machine yeast

Wet Ingredients:

3 large eggs (room temperature)
2 cups warm water
1/3 cup canola oil
1 teaspoon apple cider vinegar

Method:

Mix all **dry ingredients** together in a bowl, EXCEPT the Bread machine yeast which is added last once the wet and dry ingredients are in the bread machine.

Blend the dry ingredients using a whisk as each item is added to ensure complete mixing.

Add all **wet ingredients** together and mix well.

It is helpful to beat the egg and oil together, then add water and last the apple cider vinegar.

Pour this mixture into the bottom of the bread machine loaf pan, and then add the dry mixture on top.

Last, add the bread machine yeast on top of the dry ingredients once they have been put into the bread machine.

Set machine to 1 ½ lb loaf, medium brown crust and, if using a Cuisinart Convection Bread machine, setting 9 which is the Gluten Free setting.

Once the machine starts mixing the ingredients, using a silicone spatula, scrape the sides to ensure all ingredients are combined.