



Wheat Free Bread

Ingredients

110g brown rice flour
110g white rice flour
140g arrowroot or tapioca flour
40g chick pea flour
80g millet flour
40g mixed seeds (linseed, chia, sunflower kernels, pepitas, sesame seeds)
2 teaspoons xanthan gum
2½ teaspoons dried yeast
20g raw sugar
1 heaped teaspoon sea salt
400g lukewarm water
30g macadamia oil
1 tablespoon apple cider vinegar
2 eggs, beaten lightly

Method

Preheat oven to 180°C. Grease and line a medium sized loaf tin.

Place all dry ingredients in a bowl and mix well.

Place water, oil, vinegar and eggs into a bowl, mix well. Pour into dry ingredients and mix.

Tip mixture into prepared tin, spread evenly with the spatula and let rise for 30 minutes in a warm position.

Bake for 40 minutes or until the bottom sounds hollow when tapped.

Remove from oven, allow to sit for a minute before placing on a rack to cool.

