

GLUTEN FREE COUNTRY STYLE BREAD

Recipe from Breville Ikon Bakers Oven - for a 1kg loaf

ingredients:

300mls water

50mls olive oil

2 eggs (weight per egg = 60g)

$\frac{3}{4}$ teaspoon vinegar

1 $\frac{1}{2}$ cups white rice flour

1 cup potato flour

$\frac{1}{4}$ cup soy flour

$\frac{1}{3}$ cup tapioca (arrowroot) flour

50mls sugar

1 teaspoon salt

$\frac{1}{3}$ cup milk powder

3 teaspoons guar gum or xanthan gum

1 $\frac{1}{2}$ teaspoons yeast

method:

mix the liquid ingredient together in a small bowl, using a spoon

mix the dry ingredients together in a large bowl

add the liquid to the dry ingredients and fold in using a spatula

mix to a soft dough

spoon the dough into the bread pan pressing down with the spatula after each spoonful

insert the bread pan into the baking chamber

make the necessary selections – gluten free / 1kg and then press start

once done, remove the bread from the pan and allow to cool on a rack

if the mix is too dry add more water and if it is too wet, add more rice flour

in case you don't have a Breville machine but your bread maker does have settings you can preset:

knead 1 = 3 minutes

knead 2 = 17 minutes

rise 1 = 50 minutes

shaping = 10 seconds

rise 3 = 49 minutes 50 seconds

bake time = 50 minutes

bake temperature = 135° Celsius

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