



GlutenFree Bread in a Bread Machine

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

A glutenfree bread machine recipe thats easy to make Its not as good as normal bread but its pretty good if you must avoid gluten If the mixture looks more like cake batter than bread dough in your machine dont worry it will be okay The loaf may sink while its baking leaving a crusty crunchy bowl on the exposed end which you will want to slice off and discard The finished bread will be quite firm and heavy I recommend slicing it thinly It makes good toast but it toasts slowly I use my darkest toaster setting and have to run that twice to get golden brown toast

Ingredients

— - 1 ½ cups warm water - 2 large eggs - 1 ½ tablespoons vegetable oil - 1 teaspoon cider vinegar - 2 ½ cups gluten-free all-purpose baking flour - 2 teaspoons xanthan gum - 1 teaspoon salt - 1 tablespoon white sugar - 1 tablespoon active dry yeast

Instructions

1. Place water
2. eggs
3. oil
4. vinegar
5. flour
6. xanthan gum
7. salt
8. sugar
9. and yeast
10. in that order
11. in a bread machine. Run Basic cycle and select Light or Medium for the crust. Remove when cycle ends. Cool completely before slicing. Recipe Tip Place ingredients into your bread machine in the order listed in the recipe steps
12. or follow the order recommended by your machine's manufacturer if different. Timing may depend on the manufacturer's instructions as well.