



GlutenFree Beer Bread

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

I've made this glutenfree beer bread several times and it hasn't failed me yet. It's a great sandwich bread for anyone who wants to eat gluten-free. I have a problem keeping it in the kitchen to make sandwiches with.

Ingredients

- 2 $\frac{3}{4}$ cups gluten-free flour blend - $\frac{1}{4}$ cup buckwheat flour - 1 tablespoon white sugar - 2 $\frac{1}{2}$ teaspoons xanthan gum - 1 teaspoon salt - 3 eggs
- at room temperature - 3 tablespoons vegetable oil - 2 tablespoons agave nectar - 1 teaspoon apple cider vinegar - 1 (12 fluid ounce) can or bottle gluten-free beer
- at room temperature - 2 $\frac{1}{4}$ teaspoons rapid-rise yeast - 2 tablespoons milk
- or to taste (Optional) - 1 tablespoon poppy seeds
- or to taste (Optional)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x5-inch loaf pan. Mix flour blend
2. buckwheat flour
3. sugar
4. xanthan gum
5. and salt together in a bowl. Beat eggs
6. vegetable oil
7. agave
8. and apple cider vinegar in another large bowl with an electric mixer. Mix in dry ingredients and beat until smooth. Stir in beer and yeast
9. then mix on high speed for 4 minutes. Pour into the prepared loaf pan. Brush the top of the loaf with milk and sprinkle poppy seeds evenly over the surface. Cover oiled waxed paper and let rise until doubled in volume
10. 30 to 60 minutes. Bake in the preheated oven until set in the middle and the internal temperature of the loaf reaches 210 degrees F (99 degrees C)
11. 35 to 45 minutes. Tips You can use hard cider instead of beer. If you don't want to use beer or hard cider
12. you can use ginger ale
13. but then omit the agave.