

Compliments of:



Tom's Light Gluten-Free Bread

Important: All ingredients, except water, should be at room temperature.

You'll Need

- 3 ½ cups of Tom's Light Bread mix
- 1 cup very warm water
- 3 eggs, lightly beaten
- 3 Tbs. vegetable oil
- 2 ¼ tsp. instant dry yeast

Bread Machine Method (1 1/2 –2 lb. machine):

Set on programmable cycle (1 knead, 1 rise cycle) and medium crust. Combine water, eggs, oil and pour into bowl of bread machine. Spread dry mix over liquids. Make an indentation in the dry mix and sprinkle yeast into this well. Press start. Scrape down during knead cycle. Remove after bake cycle and cool on wire rack. Slice. Bread may be stored in refrigerator or freezer.

Oven Method:

Lightly oil a 9-x-5-inch loaf pan. Combine liquids. Empty mix and yeast into large bowl. Add liquids. Beat 2 minutes or until mixture pulls away from the sides of bowl. Spoon into prepared pan. Smooth top and cover with oiled plastic wrap. Let rise until doubled in size (about 45 min.). Preheat oven to 375 degrees. Bake 35-40 minutes. Bread is done when you thump the top and it sounds hollow. Turn onto wire rack and cool before slicing.

Ingredients: Chick pea flour, cornstarch, tapioca starch, sugar, Xanthan gum, salt, cream of tartar, yeast (packet enclosed).