

Gluten Free Honey Oat Bread for the Bread Machine

Number of Servings: 6

Prep Time: 2 hours minutes

Cook Time: 40 minutes minutes

Ingredients

Wet:

1 1/4 cups warm water

2 tablespoons honey

3 tablespoons butter, melted

2 eggs

Dry:

1 1/4 cups gluten free oats

1 1/4 cups brown rice flour

1/2 cup potato starch

2 teaspoons xanthan gum

1 1/2 teaspoons sugar

1 teaspoon salt

1 1/2 tablespoons yeast

Instructions

My bread machine needs liquids on the bottom and dry ingredients on top. Be sure to follow your bread machine's instructions for which order you need to add wet and dry ingredients.

1. Whisk together wet ingredients in bowl and pour into bread machine.
2. Mix together dry ingredients and pour into bread machine taking care that all fluid is covered.
3. Make a small indentation on top of dry ingredients and carefully pour yeast into the hole.
4. Set bread machine to mix dough (1.5 hours on my bread machine).
5. Warm oven to 100 F
6. Pour dough into butter greased bread pan then cover with tea towel before placing in warm oven for approximately 30 minutes to allow dough to continue rising.
7. Remove towel and turn up oven temperature to 350 F when dough doesn't appear to be rising any longer.
8. Bake for 40 minutes or until crust is golden.
9. Remove from oven and allow to cool before storing in fridge. Wrapping loaf with a paper towel helps absorb moisture that can collect and make bread soggy.