

Gluten, Dairy, Egg-Free Bread

1 cup water
1/3 cup non-dairy creamer
1 Tbsp Ener-G Egg replacer + 4Tbsp warm water, mixed
1 tsp apple cider vinegar
1/4 cup vegetable oil
3 Tbsp sugar
1 tsp salt
2 1/4 cups rice flour (I have used a combination of white and brown and all white)
1 1/2 tsp xanthan gum
1 1/2 tsp baking powder
1 packet quick rise yeast

Sift flour. Sift flour with other dry ingredients except yeast.

Stir in yeast and mix very well with whisk.

Heat water, oil and creamer in sauce pan until 120 - 130 degrees.

Add vinegar and warm egg replacer mixture to other warm liquids.

Put liquids into a bowl. With mixer on low speed, gradually add the dry ingredients to the wet until well blended. Beat about 10 minutes at high speed.

Pour batter into greased pie dish.

Let rise, covered, in warm place about 1 hour.

Bake at 375 degrees for about 60 minutes. Use toothpick to test for doneness.

Remove pan from oven and wait 10 minutes before removing bread from pan.

Cool on wire rack.