

Recipe for: Gluten Free Apple/Cinnamon Raisin Bread

Ingredients:

1 package Dry Yeast – proof in 1 cup warm water plus 1 tsp honey – let become foamy while preparing the rest of the ingredients.

Mix together dry ingredients in large bowl:

- 1 cup Sorghum flour
- 1 cup potato starch
- ½ cup millet flour
- 2 teaspoons xanthum gum
- 1 ¼ teaspoon finely ground sea salt
- 2 tablespoons Cinnamon, or to taste

Mix together remaining liquids:

- 1 egg beaten for fluffiness
- 1/3 cup pure apple spread
- 2 teaspoons of honey
- 3 tablespoons olive oil
- ½ teaspoon lemon juice (or cider vinegar)

Thoroughly combine the yeast mixture and liquids into the dry.

Add ½ cup raisins

The batter will become quite thick and can be turned into a lightly oiled loaf pan.

Let rise 45 – 60 minutes in warm dry place.

Bake in 350 degree oven for 45 – 60 minutes and cool on rack.

When nearly cooled, slice and wrap with paper towel. Place in bag (this allows the crust to soften)

Freeze and remove individual slices as needed.