

Cinnamon bread Bread

1 cups Buckwheat flour
1 1/2 t baking powder
1 T cinnamon
1/2 cup applesauce
3/4 cup lukewarm water
1/2 cup oil
3/4 cups sugar
1/2 cinnamon sugar
1 beaten egg white
Frosting

Preheat ove to 400
Beat egg white till soft peak.
Combine dry ingredients
Add applesauce,, oil, and sugar. Mix until well blended
Stir in egg white.
Pour into loaf pan Sprinkle cinnamon sugar on top then swirl with a knife
Bake until light brown and knife comes out clean (approx 40-50 minutes)

Slice and spread with frosting.

<http://www.lincolntent.com/GFCF-Bread.html>