

## Club Soda Bread - Gluten Casein Free Bread Machine Bread

Yield: 1 pound loaf

Wet:

- 12oz can of club soda
- 3 Eggs
- 1 Teaspoon apple cider vinegar
- 3 Tablespoon Olive Oil
- 2 Tablespoon Honey

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Dry:

- 2 3/4 cup gf flour blend
- 1/4 cup almond meal
- 1 Tablespoon cinnamon
- 1 teaspoon. salt
- 1 Tablespoon sugar
- 2 1/4 teaspoon active dry yeast
- optional add 1 teaspoon sesame seeds or poppy seeds to batter

How to:

Bake on Whole Wheat bread setting

Put ingredients into bread machine in order machine calls for. Mine is first wet and then dry After it does the first mix remove the paddle. It is a batter mix not doughy at all.

Check temperature 205 to 210. If not done just stick in the pan in the oven at 350 for 5 or 10 minutes to finish.



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