

## Cinnamon Raisin - Gluten Casein Free Bread Machine Bread

Yield: 1 pound loaf

Wet:

- 12oz can of club soda at room temperature
- 2 Eggs
- 1/2 Tablespoon apple cider vinegar
- 2 Tablespoon Olive Oil
- 2 Tablespoon Honey

Dry:

- 3 Cups GFCF Flour blend  
( can use 2 cups of Oat processed in food processor to flour and 1 1/4 cups Flour blend if can handle oats )
- 1/2 Tablespoon. xanthan gum
- 1 Tablespoon cinnamon
- 1/2 teaspoon. salt
- 2 teaspoon active dry yeast

Mix-in:

- At mix-in beep: 1/2 cup raisins



How to:

Put ingredients into bread machine in order machine calls for. Mine is first wet and then dry except raisins. Start on White bread setting. After it is done mixing sprinkle raisins on top. After it does the next mix to add in the raisins remove the paddle. Or when done mixing go ahead and remove paddle and stir in raisins.

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.

The oatmeal both improves the taste and the life of the bread I just stick quick oats in the food processor and process till it is flour like.

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