



Hawaiian Bread Machine Bread  
(adapted from recipe in Gluten-free Gourmet Beakes Bread)

Wet Ingredients

2 Eggs  
1 teaspoon vinegar  
3 Tablespoons Honey  
4 ½ Tablespoons Olive Oil  
Juice off of an 11 oz can of mandarin oranges  
1 cup water

Dry ingredients

1 Cup oat meal processed in food processor to flour like consistency  
(if worried about cross contamination use GFCF certified Oats)  
2/3 cup Tapioca flour  
2/3 cup cornstarch  
2/3 cup sorghum flour  
2 ¼ teaspoon Xanthan gum  
½ teaspoon Baking Soda  
1 teaspoon salt  
4 ½ Tablespoons Almond Meal  
1 envelope unflavored gelatin  
4 teaspoons yeast

I have a Mix Wet ingredients and put in bread machine. Mix dry ingredients put in bread machine.  
Run on Gluten free menu choice. Scrape sides part way through mixing

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