

GFCF Irish Soda Bread

(adapted from Living Without)

1/2 Cup raisins
1/2 cup soy flour
1/2 cup cornstarch
1/2 cup tapioca starch
1/2 cup white rice flour
2 Tablespoons sugar
2 teaspoons baking powder
1 teaspoon baking soda
3/4 teaspoon xanthan gum
1/2 teaspoon salt
2 Tablespoons shortening
2 Tablespoons GFCF Margarine
3/4 cup soy milk
1 teaspoon lemon juice



Mix milk and lemon juice and let set. Preheat oven to 400 degrees. Lightly dust cookie sheet with flour or corn meal. Mix dry ingredients. Pour into food processor. Add margarine and shortening process till crumb like.

Put in bowl add raisins. Make a well in center and add 1/2 cup milk. Add rest of milk will be a soft wet dough. Knead dough and shape into a flat 6 inch loaf. It is easier to shape if you wet your hands.

Cook for 25 to 30 minutes until golden brown. Cool on rack.

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