



### Millet Oatmeal Bread (Gluten Free)

(This is a remake of a recipe by Andrew Mollmann on Food.com -

<http://www.food.com/recipe/millet-oatmeal-bread-gluten-free-361843> )

- 1 cup brown rice flour
- ½ cup oat flour (can pulverize in food processor or can buy at Natural Foods)
- ¾ Cup Millet Flour
- 1/3 cup cornstarch
- 1/3 cup sweet rice flour
- ¼ cup flax seed meal
- 1 Tablespoon xanthan gum
- 3 Tablespoons Brown sugar
- 1 ½ teaspoon salt
- 3 eggs room temperature
- 1 teaspoon apple cider vinegar
- 2 ½ teaspoons yeast
- 1 Tablespoon Molasses
- ¼ cup apple sauce
- 1 ¼ cup warm water

Coat loaf pan with pam or oil. Mix together dry ingredients set aside (once sure make as a mix)

Beat eggs, molasses, vinegar and apple sauce, mix well. Add dry ingredients and slowly add water until dough makes a stiff batter is not a dough. Put into prepared bread pan and cover with damp towel. Let rise for 60 to 90 minutes until at top of pan. Bake at 350 for 40 min. (Internal temperature should reach 190 degrees)

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