

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 ½ cup warm water

1 teaspoon apple cider vinegar

1 Tablespoon Molasses

½ cup apple sauce

3 eggs room temperature

1 cup brown rice flour

½ cup oat flour

<sup>3</sup>/<sub>4</sub> Cup Millet Flour

1/3 cup cornstarch

1/3 cup sweet rice flour

1/4 cup flax seed meal

1 Tablespoon xanthan gum

3 Tablespoons Brown sugar

1 ½ teaspoon salt

1 Tablespoons yeast

Place ingredients into bread machine in the order given. Select sweet bread setting and start. Takes 2 hours and 50 minutes to bake in Oyster bread Machine.

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