



### **Millet Oatmeal Bread (Gluten Free) Bread Machine Version - MIX**

(This is a remake of a recipe by Andrew Mollmann on Food.com - <http://www.food.com/recipe/millet-oatmeal-bread-gluten-free-361843> )

#### **Mix Dry ingredients and put in sealed bag or container**

- 1 cup brown rice flour
- ½ cup oat flour
- 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
- 1 Tablespoon yeast

#### **Liquid ingredients**

- 1 ¼ cup warm water
- 3 eggs room temperature
- 1 teaspoon apple cider vinegar
- 1 Tablespoon Molasses
- ¼ cup apple sauce

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

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