

## Rosemary Millet Bread

(Inspired by Living Without Gluten-Free Rosemary Olive Millet Bread)

1 Cup warm water  
2 Tablespoons Honey  
2 Teaspoons yeast  
1 1/4 Cup Millet Flour  
1 Cup Tapioca starch Flour  
1 Tablespoon Xanthan Gum  
1 teaspoon dried rosemary  
1/2 teaspoon salt  
2 Tablespoons diced sweet red pepper  
(optional)  
1/4 cup flax seed meal  
1 cup soy sour cream  
1/4 cup Olive oil



put 1 cup warm water, honey and yeast in a bowl to proof yeast. One yeast is frothy add olive oil and sour cream mix until well blended. Add Xanthan Gum, rosemary salt and flax seed oil. Mix for 3 minutes to activate the xanthan gum. Add tapioca starch until blended. Then add Millet flour. (If you prefer you can mix dry ingredients together and add at once but I don't like to make the extra dirty dish) Stir in red pepper if using.

Place a cup of water in microwave and bring to a boil. Put batter in a greased bread pan. Wet your hand to smooth out the top. Place in microwave with hot water to rise 45 min to an hour. If you don't have a microwave you can put a cup of hot water in a cooler with the bread dough to help it rise. Preheat oven to 375 and cook for 50 minutes or until done. Let cool for a few minutes than remove from pan and place on a wire rack to finish cooling.

This bread is different. Wouldn't want it all the time but is a nice change of pace.

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