

GLUTEN-FREE FLOUR MIX

Makes 8 cups:

- 1 cup sorghum flour
- 2 cups chic pea flour
- 1 ½ cups rice flour
- 1 ½ cups arrowroot flour
- 2 cups Tapioca flour

GLUTEN-FREE BREAD

- 6 eggs
- 5 Tbsp butter softened or melted
- 1 Tbsp olive oil
- 4 Tbsp blackstrap molasses (or honey) *I use just 2 Tbsp of honey ☺ - works!*
- 1 ½ cups milk (can use almond milk)
- 4 cups gluten-free flour
- 1 Tsp baking soda
- 3 Tsp xanthum gum
- 4 Tsp baking powder

In a bowl mix the first 5 ingredients. Using a beater, blend on high for a couple of minutes. Add dry ingredients and mix on low until just blended. Stir with a spoon to make sure all the flour and molasses is mixed in. The batter will look like a cake batter than bread dough. Line a loaf pan with parchment paper, or grease with butter. Pour the batter into the loaf pan. Bake at 350° for one hour.

* I add a pinch of salt and some cinnamon for flavour. You can also add raisins, sunflower seeds or sesame seeds