

## Basha's Gluten-free Sourdough Bread – GF, VEG

### ***Ingredients & Directions:***

Start with **Starter** – In a 1 Quart jar, combine:

a pinch of sugar,

1 C lukewarm water

1 T yeast granules

Dissolve yeast in mixture.

Add 1 ½ C white rice flour.

Stir, and let sit until fermentation begins. Cover loosely and refrigerate until needed

Now create your **bread mix** in large quantities. Use 3 ½ C per loaf. Here are the “per loaf” quantities. I triple or quadruple it to make my mix:

1 C white rice flour

1 C Brown rice flour

1 1/4 C of a combination of gluten-free flours. I use polenta, tapioca and potato.

3 ½ t Xanthan gum

3 T sugar

1 ½ t salt

In your breadmaker, first combine your wet ingredients, which have been brought to room temperature or warmer:

1 C warm water

¾ C starter

¾ C buttermilk (

1 t cider vinegar

4 T vegetable oil

3 eggs

Add your bread mix – 3 ½ C. Make a well in the center, and add 1 T yeast granules – keep it dry. I also like to add ¼ C parmesan and 2 T rosemary.

I recently read that you can add a teaspoon of unflavored gelatin powder if your bread is too crumbly. I also just read that for gluten-free bread, you can use a setting that doesn't have a second “rise” cycle.

Submitted by: Linda 08/09