



Millet Sandwich Loaf (gluten free)

Soft, easy to slice and beautiful toasted.

- 3/4 cup warm water, about 45° C
- 1 packet instant/rapid rise yeast
- 1 1/2 cups millet flour
- 1 cup tapioca starch
- 2 tablespoons granulated sugar
- 2 teaspoons xanthan gum
- 1 teaspoon table salt (not Kosher salt)
- 1/2 teaspoon baking powder
- 3 large eggs , whisked
- 2 tablespoons olive or vegetable oil
- 1 teaspoon apple cider vinegar

1. Whisk together water and yeast in a small bowl. Allow to stand for five minutes.
2. In the bowl of a stand mixer, combine millet flour, tapioca starch, granulated sugar, xanthan gum, salt, and baking powder. Whisk to combine. Fit the stand mixer with the flat paddle attachment. Add the yeast mixture, eggs, oil, and vinegar. Mix on medium speed until smooth. Dough will be thin.
3. Oil a loaf pan (approx. 22 x 10 x 7cm). Spread dough evenly into the pan. Oil a piece of cling wrap (preferably made from sugarcane!) and place wrap loosely on the pan.
4. Allow dough to double in size. This takes about one hour.
5. When dough has doubled in size, preheat oven to 175°C. Remove wrap from the top of the pan.
6. Bake until the internal temperature of the bread reaches 100°C, about 45 minutes. (If the crust gets too dark before the internal temperature reaches 100°C, place a piece of foil onto the bread to prevent the crust from burning.)
7. Remove bread from the oven and allow to cool for two minutes. Transfer bread to a wire cooling rack to cool completely.
8. When cool, slice into pieces with a serrated knife.
9. Store bread on the counter for up to three days or freeze sliced bread, wrapped in freezer wrap with waxed paper between each slice, and placed into a freezer container, for up to six weeks.

Adapted from www.glutenfreebaking.com

www.goodnessflour.com.au