

Gluten Free Bread

2 egg whites
 or 20 gr gram flour and 60 ml water
 6 tbsps. Oil
 1 teasp. vinegar
 1 teasp. salt
 2 tbsps. sugar (optional), or honey
 400 ml water
 500 gr gluten free bread flour
 2 teasp. easy dried yeast

Line a 2lb loaf tin with parchment paper or well grease it. Put the egg whites, 3 spoons of oil, vinegar, sugar and salt and water in a bowl and whisk together. Add the flour, yeast and mix to a smooth batter. Drizzle the remaining oil over the batter, fold into mixture. Tip the dough into the prepared tin. Cover with cling film and leave to rise for 60 – 890 minutes.

Pre heat oven to 180°C Gas 5. Bake for 55 minutes should start to be a bit brown on top. Turn out onto a wire rack and cool.

You can add seeds or nuts or dried fruit to the batter. Or top with sesame seeds or poppy seeds before baking.

Use the same method if using the gram flour, make a liquid paste to add to the remaining liquid. Ideal for Vegans.

