

Easy Gluten Free Sourdough BREADMAKER Bread Loaf (vegan, FODMAP friendly, nut free)



Your 'handling' time: 5 minutes



Cook Time: depends on bradmaker setting



Serving: 8-15 slices

Ingredients

Small Regular Bigger LOAF

PUT INGREDIENTS IN THIS ORDER:

360g 550g 660g room-temperature water

15g 25g 30g any natural sweetener of your choice (this is for the yeast)

75g 100g 120g sourdough starter

FOR ALL: 1tsp active dry yeast*

15g 20g 25g apple cider vinegar

330g 500g 600g WS GF Bread Flour

15g 20g 30g olive oil or vegetable oil

Cooking Method

Easy Bake Gluten Free Bread Flour makes incredibly soft and delicious sourdough loaf with one click of a button in a breadmaker and can be cut while warm! This is a super easy and very convenient way to make a gluten free loaf for coeliac or allergen sensitive people in a shared kitchen.

IMPORTANT CHECK LIST PRIOR TO USING YOUR BREADMAKER:

- Check the manual for quantities of FLOUR you can use
- Best result is achieved if the dough occupies **at least half of the bread maker bread pan** (too little flour quantity for a big bread pan is NOT recommended)
- Every bread maker is different but even older breadmakers works
- **SETTINGS TO USE: BASIC, WHOLEWHEAT, SANDWICH, SOURDOUGH** or equivalent, **choose 4-5hrs duration** start to finish (baked loaf)
- DO NOT USE GLUTEN-FREE setting – too short duration for sourdough starter to do its magic!
- **Always put the ingredients in the order listed (liquid first, except oil)**
- After 10mins of kneading, open the breadmaker (DO NOT TURN OFF) and scrape sides of bread pan, this will give you better loaf, as some flour may be thrown onto the sides during mixing/kneading
- ONCE setting is complete, remove the bread immediately onto wired rack. DO NOT leave baked gluten free bread for keep warm.
- Leave to cool before slicing if you can wait, this will you're your loaf fresher (not stale) for a few days in closed container.
Bread can be sliced and frozen and put straight into your toaster!

*NOTE: You need to add yeast because the breadmaker cycle is too short for sourdough starter to leaven the dough



