

GLUTEN FREE RAISIN BREAD IN A ZOJIRUSHI

Ingredients (for 2-lb. breadmaker)

1-2/3 cups milk or water; 3 eggs, beaten; 1 Tbsp. apple cider vinegar; 1/8 cup vegetable oil; 2 Tbsp. honey; 3-1/4 cups brown rice flour; 1/2 cup corn starch; 1/4 cup potato starch; 1 Tbsp. xanthan gum; 1 tsp. salt; 1 Tbsp. active dry yeast

When beep sounds, add: 1/2 cup raisins (chopped)

1. In a large bowl, mix the flour ingredients (brown rice flour, corn starch and potato starch) well with a whisk.
2. . Remove the baking pan, and add the milk (or water), beaten eggs, apple cider vinegar, vegetable oil and honey.
3. Add the flour mixture from step 1 and the xanthan gum and salt to the baking pan. Make a small indentation in the flour with a spoon, and place the yeast there.
4. Place the baking pan in the breadmaker, and set the Home Made menu to the following cycle time: Preheat 15 min, Knead 25 min, Turn OFF Rise 1 and Rise 2, Rise 3 55 min, Bake 55 min, for a total of 2:30. You may also use the BASIC course if preferred.
5. Set the crust control, and press start. When beeps sound, open the lid, sprinkle the chopped raisins. Use a rubber spatula to push down flour that may be stuck to the sides and close the lid. Once the bread completes baking, remove immediately onto a cooling rack.

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