

# Zojirushi Gluten-Free Brown Rice Bread

**Ingredients for BB-CEC model:**  
(Please see your instruction manual for BBCC-X20/V20 models)

2 cups milk (360mL)  
2 large eggs, beaten (150g)  
1 tsp. apple cider vinegar (14mL)  
1/2 cup vegetable oil (27g)  
1 tsp. honey (40g)  
1/4 cups brown rice flour (481g)  
1/2 cup corn starch (70g)  
1/2 cup potato starch (35g)  
1 tsp. xanthan gum (8g)  
1/2 tsp. salt (5.6g)  
1 tsp. active dry yeast (8.5g)

**Ingredients for BB-PAC model:**

1/2 cups milk (360mL)  
2 large eggs, beaten (150g)  
1 tsp. apple cider vinegar (14mL)  
1/2 tsp. vegetable oil (39g)  
1 tsp. honey (60g)  
1/2 cups brown rice flour (222g)  
1/3 cups potato starch (327g)  
1 tsp. xanthan gum (8g)  
1/2 tsp. salt (8.4g)  
1 tsp. active dry yeast (8.5g)



1

In a large bowl, mix the flour ingredients (brown rice flour, corn starch if any, potato starch and xanthan gum) well with a whisk.



2

Make sure the kneading blade(s) are properly attached and add the liquid ingredients (milk, beaten eggs, apple cider vinegar, vegetable oil and honey).

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3

Add the flour mixture from step 1 and salt to the baking pan. Make a small indentation in the flour with a spoon, and place the yeast there. Make sure the yeast does not touch any liquid.

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4

Place the baking pan in the Home Bakery, close the lid and plug the power cord into the outlet.

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5

Select the GLUTEN FREE setting for BB-PAC model; or the BASIC setting for BB-CEC20/BBCC-X20/V20. For BB-HAC model, select the BASIC BREAD - REGULAR setting. Set the crust control to the desired darkness and press START.

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6

When add beeps sound, open the lid and use a rubber spatula to push down flour that may be stuck to the sides of the baking pan. Close the lid. When baking completes, press and hold the START/RESET or CANCEL button to turn off the Home Bakery. Take out the baking pan using oven mitts and gently shake the loaf out. Let bread cool and serve.

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