



# Quick Gluten Free Bread in a Food Processor



## Ingredients

- 1 1/2 c. warm water
- 2 tablespoons active dry yeast
- 2 tablespoons sugar
- 2 1/4 c. gluten free flour mix
- 1 tsp. salt
- 1 1/2 tsp. xanthan gum
- 2 eggs
- 1 tsp. apple cider vinegar
- 1 tablespoon melted butter



## Instructions

1. In a bowl, blend together the water, yeast and sugar to proof.
2. While the yeast proofs, put the dry ingredients into the bowl of the food processor with blade in the bottom. Pulse a few times to mix the dry ingredients together.
3. Pour the proofed yeast mixture into the dry ingredients.
4. Break the eggs into the bowl that the yeast had been in and beat them slightly and add the apple cider vinegar. Then, pour this mixture into the food processor as well.
5. Put the lid on the food processor and begin on a low speed to blend everything together. As the liquid gets incorporated, increase to high speed. Only blend about 45 seconds so that the dough doesn't get too hot, but that everything will get incorporated. The dough will be soft.
6. In a prepared loaf pan, (sprayed with cooking spray) spread the dough. Allow the dough to rise for about 25 min. It should be doubled in height. Brush the loaf with melted butter before baking.
7. Bake in a 400 degree F. preheated oven for about 30-35 min.
8. Brush with additional butter before removing the loaf from the pan.
9. Remove from pan, slice and serve!

