

More than 1 hour

Makes 1 loaf (12 - 15 slices)

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Ingredients:

- 3 cups (450g) gluten-free flour mix
- 1 sachet (10g) instant dry yeast
- ¼ tsp (2ml) cream of tartar
- 2 Tbsp (30ml) sugar
- 2 tsp (10ml) sea salt flakes
- 1½ cups (375ml) lukewarm milk
- ¼ cup (60g) unsalted butter, melted
- 1 tsp (5ml) vinegar
- 2 egg whites
- 2 Tbsp (30ml) mixed sunflower, sesame, flax and pumpkin seeds (optional)

Method:

1. Preheat oven to 220°C.
2. Combine gluten-free flour mix, instant dry yeast, cream of tartar, sugar and sea salt flakes.
3. Whisk together lukewarm milk, melted butter, vinegar and egg whites.
4. Add milk mixture to flour mixture and mix for 3-5 minutes until lump free.
5. Spoon batter into a greased loaf tin and gently brush the surface with olive oil. Sprinkle with seeds if you like.
6. Cover with clingfilm and leave to rise until doubled in size.
7. Bake for 45-50 minutes.
8. Allow to cool in loaf tin for 10 minutes before turning out onto cooling rack.
9. Slice and serve.
10. Store in an airtight container for 3 days or slice, cover with clingfilm and freeze for up to 2 weeks.

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