



**Miele**

# Gluten free bread

By Shannon Bennett

**10 minutes, plus 1 hour proving**

Preparation time

**1 hour**

Cooking time

**Makes one loaf**

Serves

## INGREDIENTS

200 g teff flour  
100 g sorghum flour  
75 g tapioca flour  
75 g potato flour  
24 g sugar  
10 g xanthan gum  
8 g salt  
3 eggs, whisked  
35 g melted butter  
18 g apple cider vinegar  
345 g water  
7 g yeast

## METHOD

1. Mix water and yeast together, rest to activate yeast.
2. Mix all dry ingredients well.
3. Add the eggs, water, butter and apple cider vinegar to the dry ingredient mix.
4. Beat the dough until completely smooth and mixed well.
5. If your oven is equipped with Special Applications, you can select Prove Yeast Dough, or place in a tin and proof for 1 hour in a warm place.
6. Select Moisture Plus at 190°C with 2 bursts of steam and follow prompts on control panel for using Moisture Plus. Release the bursts of steam as follows:
  - First burst of steam: immediately
  - Second burst of steam: After 20 minutes
7. Place in the oven on shelf position 2 and bake for 50-60 minutes.
8. Remove from the oven and allow to cool for 15 minutes prior to slicing.