

# Alison's Gluten Free Bread

## Ingredients

- 1 egg
- 1/3 cup egg whites
- 1 tablespoon apple cider vinegar
- 1/4 cup canola oil
- 1/4 cup honey
- 1 1/2 cups warm skim milk
- 1 teaspoon salt
- 1 tablespoon xanthan gum
- 1/2 cup tapioca flour
- 1/4 cup garbanzo bean flour
- 1/4 cup millet flour
- 1 cup white rice flour
- 1 cup brown rice flour
- 1 tablespoon active dry yeast

## Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. Five minutes into the cycle, check the consistency of the dough. Add additional rice flour or liquid if necessary.

When bread is finished, let cool for 10 to 15 minutes before removing from pan.