THE J.M. SMUCKER Co

Gluten Free Breakfast Bread

Prep Time	Cook Time	Serves	Difficulty
15 mins	55 mins	1	N/A

Ingredients

- 2 tsp (10 mL) sugar
- 1/4 cup (50 mL) warm water (105°-115°F/40°-56°C
- 2 1/4 tsp (11 mL) active dry yeast
- 3/4 cup (175 mL) warm milk (105°-115°F/40°-56°C)
- 3 tbsp (45 mL) honey
- 1/4 cup (50 mL) butter, softened
- 2 tsp (10 mL) salt
- 3 eggs
- 3 cups (750 mL) Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

Directions

Step 1:

Dissolve 2 tsp (10 mL) sugar in 1/4 cup (50mL) warm water in large bowl of electric mixer. Sprinkle in yeast. Let stand 10 minutes, until frothy.

Step 2:

Meanwhile, combine warm milk, honey, butter, and salt. Stir well. Add to yeast mixture. Beat in eggs. Add flour and beat on high speed for 2 minutes. Place in greased bowl, cover with plastic wrap and tea towel and let rise for 1 hour.

Step 3:

Grease a 9" x 5" (23 cm x 13 cm) loaf pan. Stir down dough and place in prepared pan. Cover with tea towel and let rise for 60 minutes.

Step 4:

Preheat oven to 400°F (200°C). Bake 50-55 minutes, until golden and has an internal temperature of 190°F (88°C).

Step 5:

Remove from pan and cool on wire cooling rack.

Images