

## **No Gluten, No Yeast, and No Dairy Ingredients**

3 cups whole grain, non-gluten flour - preferably organic (i.e. buckwheat, millet, amaranth, rice, corn, or potato, etc.). I use Bobs' Red mill all-purpose Gluten Free Flour.

2 1/2 cups (~ 600 ml) distilled/purified water

2 TBS. (non-aluminum) baking powder (Rumford or Featherweight)

1/2 tsp. sea salt

3 eggs whisked well (I use Egg Replacer)

## **Batter Preparation and Cooking**

Mix liquids and dry ingredients separately; then combine and mix well. Mixture will be thin like a cake batter.

Place in greased and floured 9" x 5" loaf pan or 9" x 9" cake pan or completely line pan with unbleached parchment paper.

Bake at 450° F (middle rack of preheated oven) for 20 minutes. Turn off oven and leave bread in oven to cool (approximately 3-4 hours).