

## **Farmhouse Buttermilk Bread**

### **Liquid Ingredients:**

- 3 large eggs, lightly beaten
- 1/4 cup oil
- 1 1/4 cup + 1 tablespoon milk into which 4 tablespoons dry buttermilk has been dissolved.

Heat milk such that liquid mixture will end up at room temperature.

### **Dry Ingredients:**

- 2 cups brown rice flour
- 1/2 cup potato starch flour
- 1/2 cup tapioca flour
- 3 1/2 teaspoons xanthan gum
- 1/4 cup sugar
- 1 1/2 teaspoons salt
- 2 1/4 teaspoons active dry yeast

Mix all liquid ingredients together and pour into bread maker. Mix all dry ingredients, except yeast, together and spoon over top of liquid ingredients in bread maker. Sprinkle yeast over dry ingredients, and avoid letting it touch the sides of the pan. After bread is done, do not remove from pan until any 'Stay Warm' cycle is finished and the bread has cooled down.

Michelle's Notes: The recipe is posted by Tom Powers, with credit given to his mom Mary for her efforts. I wanted to give credit where credit was due, as I did not come up with this recipe myself. I used a Breadman bread maker. I had the best luck with the speed bake cycle which took about an hour. I make this with a bread maker, so I do not know what adaptations (if any) would be necessary if you were to do it by hand.