



Bread Machine & Baking Videos with Ellen Hoffman

Gluten , Dairy , Egg, Soy Free Vegan Bread

- 375g unsweetened, plain oat milk
- 70g neutral oil (grapeseed, vegetable, avocado)
- 70g honey
- 500g Caputo Brand gluten free flour (yes, it does matter which gluten free flour you use!)
- 8g salt
- 70g vegan, non-dairy butter substitute
- 8g SAF Instant yeast, gold label for sweeter dough

It will be much easier for you if you go on my website or to my YouTube channel to watch my gluten free videos.

EllensBreadMachineRecpes.com

YouTube: Bread Machine and Baking videos with Ellen Hoffman

Feel free to use this recipe as a "base" for modifying like with my other gluten free recipes: rye, cinnamon raison, focaccia, and cinnamon rolls

I did try baking this recipe on white course and it was ok but didn't rise as tall and was a bit dense. I have yet to try it on the gluten free setting.

This recipe has only been made with a Zojirushi Virtuoso Plus.

Put the ingredients into the bread pan and set for Course 11: Dough

There will be a 23-minute rest and then 5 minutes of kneading.

Set one timer for 28 minutes. Using an oiled silicone spatula, scrape the sides of the bread pan. Do not add flour or liquid. It will not be a smooth dough ball.

Set another timer for 44 minutes at the same time. This is when you take the dough out of the bread machine scrape into a 10x3x4 loaf pan that has been both sprayed with nonstick spray and lined with parchment.

Oil your hands and push dough down into the bread pan.



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Let rise in a warm place for one hour.

Bake at 350 degrees for approximately for 40-45 minutes but check at 30 minutes to make sure the top isn't over browning. Tent with foil if necessary. The bread is done when the internal temp is 200 degrees.

Cool on rack for at least 3 hours before slicing.

If you have watched my other gluten free videos, this process will be easier for you.

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