



## GLUTEN FREE & VEGAN QUICK BREAD

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### Ingredients:

- 2 cups GF flour blend (pre-mixed or blend your own)
- 1 t baking soda
- 1 t baking powder
- 1/2 t salt
- 1 t xanthan or guar gum
- 3/4 sugar
- 1/3 c oil or melted butter (Earth Balance is delicious!)
- 3/4 c milk (dairy or non-dairy) or full fat coconut milk
- 1 T vinegar or lemon juice (add to milk)
- 1 1/4 c grated fruit/veg, puree (such as pumpkin), or yogurt
- 1 t vanilla or other extract

### Instructions:

Preheat the oven to 330\* fahrenheit (don't ask, just do)

Grease your pans! I have used loaf, mini-loaf, muffin, mini-muffin, round, and everything in between. You will need to adjust your baking time depending on your pan!

Mix the milk and vinegar, set aside. Mix the flour, soda, powder, salt, and xanthan gum in a large mixing bowl. Combine sugar, oil, milk mix, add-in, and vanilla. Stir the wet into the dry. Pour directly into your loaf pan and bake for 50minutes. Keep an eye on it and adjust the time as necessary. This recipe is \*almost\* fail-proof.

