GLUTEN FREE & VEGAN QUICK BREAD

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Ingredients:

2 cups GF flour blend (pre-mixed or blend your own)

1 tsp baking soda

1 tsp baking powder

1/2 tsp salt

1 tsp xanthan or guar gum

3/4 cup sugar

1/3 cup oil or melted butter (Earth Balance is delicious!)

3/4 cup milk (dairy or non-dairy) or full fat coconut milk

1 T vinegar or lemon juice (add to milk)

1 1/4 cups grated fruit/veg, puree (such as pumpkin), or yogurt

1 tsp 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 50 minutes. Keep an eye on it and adjust the time as necessary. This recipe is *almost* fail-proof.