

Gluten-Free Baking Powder Bread

Preheat oven to 450 F.

Place a pan or ovenproof bowl of water on lower rack

Dry ingredients — blend all dry ingredients together in high-speed blender to make flour:

1 cup gluten-free rolled oats

1 cup millet

¼ cup tapioca starch or flour

¼ cup potato starch

2 tsp fine Celtic sea salt (or similar)

1 Tbs. baking powder

1 Tbs. coconut sugar (optional)

Optional: Add one Tbs each of garlic granules, onion granules, and/or Italian herb blend or other dry herbs of your choice — dill would also be good

Wet Ingredients:

2 cups gluten-free sourdough discard (equal parts oat and millet flour) **

1 cup +/- water

In a large bowl, mix wet ingredients into dry, adding only enough water to make a very thick, pourable dough/batter.

Pour into one loaf pan. (I love the [Greenlife ceramic loaf pan](#))

Bake at 450 F for 30 min. Then turn down to 350 F and bake for another 30 min. Then remove bread from pan and bake at 300 F for another 15 min.

Remove from oven and place on cooling rack. DO NOT CUT until completely cooled, usually 2 or 3 hours. Otherwise it will be gummy in the middle.

** If you don't have sourdough starter, try replacing it with 1 cup oat/millet flour plus 1 cup water.

