Quinoa Cinnamon Bread

This bread can be sliced for French toast, used in bread pudding or eaten plain. This recipe makes one loaf.

Ingredients

- 1 cup quinoa flour
- 1 cup tapioca flour
- 1-1/2 teaspoons xanthan gum
- 1/3 cup milk
- 1/2 teaspoon salt
- 2 teaspoons chia seeds
- 1 cup, plus six teaspoons water
- 2 tablespoons sugar
- 2 teaspoons instant yeast
- 1 teaspoon cinnamon
- 1 egg, plus one egg white
- 2-1/2 tablespoons butter

Instructions

1. Combine the chia seeds with six teaspoons of water. Set aside.
2. Combine the dry ingredients in a large bowl.
3. Melt the butter and mix with the eggs, milk, most of the water and wet chia seeds.
4. Slowly add the wet ingredients to the dry, while mixing on low. The dough should be the consistency of cake batter; keep adding water until you achieve this state.
5. Beat on high for three and one half minutes.
6. Pour the mixture into a bread pan.
7. Cover and let rise for 30 minutes.
8. Bake at 375 degrees for 20 minutes.
9. Cover the top with aluminum foil and bake for 10 more minutes.
10. Let cool completely.

See Quinoa Flour Recipes