Brown Rice Bread

This heartier bread has a chewy texture and crusty top.

Ingredients

- 1 cup water
- 1/3 cup milk
- 2 eggs
- 1 teaspoon apple cider vinegar
- 4 tablespoons olive oil
- 2 tablespoons sugar
- 1 teaspoon salt
- 1-1/2 cups brown rice flour
- 2/3 cup white rice flour
- 1-1/2 teaspoons xanthan gum
- 2 teaspoons quick rise yeast

Instructions

- 1. Add the ingredients to the bread maker in the order listed.
- 2. Set the bread machine to "whole grain" or "dark" setting.
- 3. After the final mix, wet your hand and remove the dough hook from the bottom of the dough.
- 4. Let the bread cool completely before removing it from the machine.