

## Cornmeal Bread

The addition of cornmeal to this bread gives it a unique flavor and texture.

### Ingredients

- 1 cup milk
- 1/3 cup cornmeal
- 1/2 cup GF millet flour
- 1 cup potato starch
- 2 teaspoons xanthan gum
- 1-1/4 teaspoons sea salt
- 2 large eggs
- 4 tablespoons extra virgin olive oil
- 3 tablespoons honey
- 1/2 teaspoon rice vinegar
- 2 teaspoons yeast

### Instructions

1. Add the wet ingredients to the bread machine.
2. Carefully pour the dry ingredients on top of the wet, trying to get even coverage of wet over dry.
3. Add the yeast last.
4. Set the bread machine to "whole grain" or "dark" setting.
5. After the final mix, wet your hand and remove the dough hook from the bottom of the machine.
6. Let the bread cool completely before removing.