



Gluten free bread

20'
Hands on

50'
Cook Time

1
Portion(s)

1
Difficulty



Ingredients

- 340 g gluten-free flour
- 1 teaspoon(s) baking soda
- 1 1/2 teaspoon(s) salt
- 80 ml olive oil
- 200 g strained yogurt
- 100 ml beer, gluten-free

To serve

- butter, fresh
- honey
- jam

Διατροφικός πίνακας

Nutrition information per 100 gr.

324 Calories (kcal)	13.0 Total Fat (g)	2.3 Saturated Fat (g)	46.0 Total Carbs (g)
16%	19%	12%	18%
3.2 Sugars (g)	4.0 Protein (g)	1.9 Fibre (g)	1.8 Sodium (g)
4%	8%	8%	30%

Method

- Preheat oven to 180* C (350* F) Fan.
- Combine the flour, salt and baking soda in a large bowl.
- In a separate small bowl, combine the yogurt and beer.
- Make a small well in the center of the mixture and add the olive oil and yogurt-beer mixture.
- Mix with a wooden spoon until the mixture is combined and comes together.
- Continue mixing with your hands until a dough is created.
- Knead into a loaf.
- Score the top with a knife.
- Place in a baking pan and bake for 40-50 minutes.
- Serve with fresh butter and honey or marmalade.