



# Noreen's Kitchen

## Gluten Free Flax & Sesame Bread

### Ingredients

1 ¼ Cup Warm Milk 110\*  
¼ Cup Sugar  
2 ¼ tsp. Yeast  
¼ Cup Melted Butter, let cool off slightly  
2 Eggs, slightly beaten

1 tsp. Apple Cider Vinegar  
2 ½ Cups Gluten Free Flour Mix  
¼ Cup Ground Flaxseed Meal  
1 ½ tsp. Xanathan Gum  
1 tsp. Salt

### Step by Step Instructions

Combine milk, sugar, yeast, melted butter, beaten eggs and vinegar in the bowl of your mixer fitted with the paddle attachment.

Slowly Add the Flour Mixture to the Liquid ingredients until combined. Scrape down the Bowl.

Mix on Medium High Speed for 3 Minutes.

Spray an 8X4 Pan with Cooking Spray

Pour the Batter into the Pan.

Use a Spatula that has been dipped in warm water to help spread out the batter.

Take 1 egg white and mix with a little bit of water, brush on the loaf then sprinkle with Sesame Seeds.

Cover loosely with plastic wrap that has been sprayed with cooking spray.

Rise in a warm place for 25-30 Minutes or until even with the top of the Loaf Pan.

Bake in a Preheated 350\* for 45 minutes or until golden brown and sounds hollow when tapped.

Remove from the pan and cool completely on a wire rack. Slice the bread and store in a Plastic Bag in the Freezer.