

**CHESTNUT BREAD  
(for bread machine)**

**Gluten Free**

3 lg	Eggs
1 t	White cider vinegar
1/4 C	Canola Oil
1-1/2 C	Water
1 C	Chestnut Flour
1 C	White Rice Flour
1/2 C	Potato Starch
1/2 C	Tapioca Flour
1/3 C	Corn Starch
2 T	Xanthan gum
3 T	Sugar
1-1/2 t	Salt
2/3 C	Dry buttermilk (or dried milk
2-1/2 t	Yeast

Preheat the oven to 375degrees

Mix the first 4 ingredients and place in bread machine pan. Mix the remaining ingredients except the yeast and put on top of the liquid ingredients. Create a well in the top of the dry ingredients and add the yeast.

Program the bread machine for "dough". When the cycle completes place the contents in a 5 x 9" lightly oiled bread pan. Bake 45-50 minutes. Turn out the bread immediately and let cool.

*This is a wonderful bread for sandwiches or toast.*