

## **Vegan Gluten Free Bread - Original from 11/3/2019**

**<https://www.cottercrunch.com/vegan-bread-recipe/>**

- 1/2 cup warm water 95-105F for proofing
- 1 tsp sugar or honey
- 4 tsp [dry active yeast](#)
- 1 cup warm water
- 2 1/3 cup gluten free all-purpose flour. (**weight ~ 205 Grams**) - without xanthan or other gums added works best
- 1 c oat flour (**around 120 grams**)
- 1 TBSP baking powder
- 4 tsp xanthan gum (if your all purpose flour has a thickener included, you may reduce the amount 2 tsp or so)
- 1 1/2 tsp fine kosher salt
- 1 TBSP apple cider vinegar or Lemon Juice
- 2 Tbsp olive oil
- 1/2 c to 1 1/4 cup of warm water (extra), use as needed. **\*Note\*** Adjust water usage depending on flour. You want the consistency to be somewhat sticky but not runny. The more water you, the softer the bread

Instructions are the same on the blog.

1. Proof yeast. Place active dry yeast in warm water (95-105 F) and mix with sugar. Let it sit for 5 -10 minutes. If it bubbles, it's active. Set aside until ready to use.
2. In a large mixing bowl or mixer bowl, whisk together your dry ingredients. Mix the yeast mixture together with dry ingredients, then add the 1/2 c water, oil, and vinegar. Mix well until you get soft sticky dough, similar to pizza dough. If the dough seems too dry (depending on the kind of flour you're using), mix in extra water **only as needed** (1/4 c to 1/2 c).
3. Knead the dough for 5 minutes in the stand mixer with a dough hook (you may also do this by hands with floured hands to prevent from sticking).
4. **If your dough is sticky, that's ok! Place the** dough straight into a parchment lined bread pan - 9x5 pan. Spread dough in pan with wet hands.
5. Cover pan with cotton towel and place in a warm place until doubled in size. The dough usually takes 70 minutes to 90 minutes to rise. Longer if your environment is cold or too dry.
6. After dough has risen, score the top with serrated knife, dust with flour, then bake at 350° preheated oven for 40 to 60 minutes (internal temperature needs

to reach 210-212). Brushing with 1 TBSP melted vegan butter 10 minutes before done (optional).

7. Let bread cool on counter for 10 minutes to 15 minutes before slicing into it. This bread is freezer friendly!