

**Gluten free Potato Bread with all purpose gluten free flour and yeast .
Works well in bread machine too.**

- 1 medium russet potato (275-300 grams), baked and/or previously mashed (see notes) (about 1 cup mashed)
- 2 1/2 tsp [dry active yeast](#) (GF)
- 3 tbsp of some form of sugar to activate yeast (coconut sugar or honey both work)
- 3/4 cup warm almond milk (or milk of choice)
- 3 cups [gluten free all purpose flour](#) (without binders or leavening agents) ~ 400 grams
- 1/2 cup tapioca flour
- 1 tsp onion powder
- 1/2 tsp kosher salt
- 1 tsp baking soda
- 1 tbsp dried seasoning or herbs of choice. Ex: chive or basil
- 2 eggs
- 1/4 cup olive oil
- 1 tbsp apple cider vinegar or white vinegar
- optional grated parmesan and/or dried herbs to top

Directions

1. Before you begin, make sure you have a baked potato or mashed potatoes on hand. You want it already cooked and with skin off and mashed in a bowl.
2. Place the warm milk, yeast, and sugar into a liquid measuring cup. Mix all together and let it sit for 10 minutes to activate the yeast. It should be nice and fizzy/bubbly after 10 minutes.
3. First sift/combine your flour, salt, and baking soda together in a large bowl or bowl of a stand mixer. Mix in the onion powder and dried herbs. Make sure they are all sifted nicely together or not clumpy. Set aside.
4. Add the yeast mixture together with dry ingredients, stir gently. Next add the eggs, oil and vinegar. Mix well. Fold in the mashed potato.
5. If the dough seems too dry (depending on the kind of flour you're using), mix in any extra water only as needed (2 tbsp – 3 tbsp should be enough).
6. Mix the the dough for 5 minutes in the stand mixer with a dough hook.
7. If you don't have a stand mixer, use a hand mixer or stir thoroughly.
8. Roll the dough into a ball and place in oil lined glass dish or bowl.
9. Keep the dough in the bowl and cover it with warm cloth. Set it aside and let it rise for 60-70 minutes or until it's doubled in size.

10. Preheat oven to 350 F. Line a 9x5 bread pan with parchment paper. Place dough into greased loaf pan. Add any extra herbs parmesan on top.
11. Bake for 45-50 minutes or until internal temperature reaches 190F. The top will turn golden brown.
12. Remove from oven and let cool completely. Remove from pan then slice and serve. It toasts up nicely and is great with butter or chili!
13. Store in fridge to keep fresh, or freeze for up to 3 months.