GF French Bread

450 degrees

1⅓ cups warm water (110°F)

1T sugar or honey

1T yeast

1c brown rice flour

¾c sorghum flour

1½c tapioca starch

½T salt

1T xanthan gum

2 eggs

2½T oil

To make the French bread pan - from your grocery store purchase a foil oven tray/liner, usually they come in packs of 2 or 3 for under $5. Poke ¼" holes all over the tray - the more the better. Use a wine bottle to shape the tray into a semi-circle. Flattening the bottom so it won't roll.

To proof the yeast; in a small dish, stir sugar and warm water until mostly dissolved. Gently stir in yeast and let sit 10 minutes to activate.

In a large bowl combine dry ingredients and whisk together well.

In a small dish whisk together the eggs and oil. Stir in the yeast mixture.

Pour half of the liquid mixture into the dry ingredients, and stir until combined. Add the remaining liquid, stirring until dough is thick and smooth.

Cover bowl with plastic wrap, and place in a warm place to rise for 2 hours (I wrap the bowl in a thick towel and place in the unheated oven).

Once the dough has risen, place onto a piece of parchment paper and shape into a log (no longer than the foil tray you just shaped). Smooth the top with wet hands.

To create the perfect oven conditions to bake the bread (since steam is needed to create its crusty exterior), preheat a baking stone or large baking sheet along with 4 ramekins filled with water, place the French bread pan in the middle with a ramekin at each corner (the ramekins also help to keep the tray from rolling if it's not perfectly flat on the bottom) at 450°F for 30 minutes.

Pick up the parchment paper with the dough inside and place it inside the foil tray you made, cut off any excess parchment that extends beyond the tray so it doesn't burn. Give a light mist of water over the dough's surface and place in oven. Lightly mist again after 15 minutes of baking.

**Bake for about 30 minutes then check the bread. Once the crust has formed and can hold its shape, remove the foil tray and place the bread directly on the baking stone. This will allow more heat to penetrate and speed up the baking time (this wouldn't be necessary with a real French bread pan, since those pans are completely perforated and are excellent heat conductors).**

**After another 10 minutes, use an instant read thermometer to check the internal temperature of the bread. Once it reaches between 200°F-208°F, it's done!**