

Gluten Free Sunny Harvest Bread



INGREDIENTS

- NFC Bread Mix (1 bag)
- 8-9 Cups Gluten Free All-Purpose Flour; Divided
- 2 Tablespoons of Yeast
- 1/2 Cup Warm Water
- 4 Cups Boiling Water
- 2 Tablespoons of Butter
- 1/4 Cups Medium Molasses
- 1/2 Cup Raw Honey
- 2.5 Teaspoons Salt
- 6 Teaspoons Xanthan Gum

DIRECTIONS

- Combine yeast & 1/2 Cup of warm water.
- In an extra-large bowl, pour boiling water over bread mix. Stir in the next 4 ingredients, adding butter first to melt. Then add yeast & water mixture (when bread mix is warm not hot).
- Stir in xanthan gum and 3 cups of flour. Beat 100 times. Let rest for 20 minutes.
- Add 5-6 cups more flour. Knead until smooth & elastic. Let rise until doubled in size.
- Form into 3 medium loaves & place in 3 greased pans. Let rise again.
- Bake at 350 degrees for 25-35 minutes. Remove from pans & brush tops with butter.

