

New York Times Bread

2 cups gluten free flour

I use:

1/2 cup sorghum

1/2 cup cornstarch

1/2 cup potato starch

1/2 cup tapioca flour

1 1/4 tsp. xanthan gum

1 teaspoon salt

4 teaspoons yeast

2 teaspoons olive oil

1 cup water

Mix together all dry ingredients. Add oil and water and quickly mix till well blended. Cover bowl and let sit overnight. In the morning stir dough to get out any bubbles. You will need a heavy casserole dish with a lid. I have used a corning ware covered dish but stoneware will work just as well.

Place the empty casserole dish in the oven with the lid on. Heat the oven to 450 degrees and leave it heat for 30 minutes. After 30 minutes take the casserole dish out of the oven and quickly pour the dough into the dish. Place the lid back on and place back in the oven and bake for 20 minutes. After 20 minutes remove the lid and bake another 20 or 30 minutes until done.

The outside of the loaf will feel hard and crispy. Let cool on a cooling rack.