



CHOCOLATE CHIP BREAD

Grease and line the base and sides of a small to medium loaf tin with baking paper leaving an overhang on two sides.

What you need:

One ½ quantity of chocolate chip base mix	25g butter, melted (note 1)
1/3 cup tapioca flour	220 ml milk (note 1)
1 ¼ level tsp guar gum	1 tsp runny honey
2 tsp active dried yeast	1 egg @ room temperature
1 ½ level tsp gf baking powder	
1tsp ground cinnamon	

To Make:

Into a container with lid, measure one ½ quantity of the chocolate chip base mix, and the remaining dry ingredients. Secure the lid, give it a good shake then tip into a large bowl. Make a well in the centre and set aside. In another bowl beat together the egg, melted butter and honey. In a microwave proof jug warm the milk on high for 30 seconds. Next add both the egg mixture and warmed milk to the dry ingredients. Using hand held electric beaters whisk for 20 seconds. Cover gently with a clean tea towel then leave the dough to rise in a warm place for about 15-20 minutes (I usually put it in the pantry). Heat oven to 200°C. Bake for approximately 25 minutes (ovens will vary). Tap the bottom of the tin, it should sound hollow. Remove from the oven, gently lift out of the tin onto a wire rack to cool. Slice when completely cold.

Note:

1. For dairy free use non dairy milk and spread of choice.

Tip: Optional: Add about ¼ cup of chopped raisins or ¼ cup of finely chopped hazelnuts just before the end of mixing.

Freezes well. Delicious on its own, lightly toasted, or you could use for a bread and butter pudding or French toast. Feel free to double the recipe for a large loaf remember to use a larger loaf tin.

Chocolate Chip Base Mix:

120g white rice flour
100g cornflour (maize)
30g ground almonds
30g instant fine polenta
1 level tsp guar gum
1 level tsp baking powder
170g gf chocolate chip