

CRANBERRY VANILLA BREAD

Grease and line bottom and sides of a 27x17cm (approx.) rectangle baking tin. Allow paper to extend a little at two ends.

What you need:

145g of our everyday flour mix
1/3 cup tapioca flour
1 ¼ level tsp guar gum
1 level tsp gf baking powder
¼ cup dried cranberries
1 ½ level tsp active dried yeast

30g butter, melted (note 1)
230ml warmed milk (note 2)
1 egg (room temp)
5 ml apple cider vinegar
1 TBS runny honey
1 tsp vanilla bean paste
Fine zest of a lemon



To Make:

Measure all the dry ingredients (except the cranberries and zest) into a bowl. Use a hand whisk to mix well, then make a well in the centre. In another bowl whisk together the egg, melted butter, honey, cider vinegar and vanilla. Measure the milk into a microwave proof jug then heat in the microwave for 35 seconds. Add the egg mixture and the warm milk into the dry ingredients. With electric beaters whisk the mixture for about 30 seconds until slightly thick and smooth. Gently fold through the cranberries and the lemon zest. Tip the dough into the tin and smooth out to fit the tin. Set aside in a warm place for 15-20 minutes (I usually put the dough in the pantry). Heat oven to 210°C. Bake for 15 minutes (ovens will vary). Remove from the oven and place on a wire rack. Brush with a little extra melted butter. Leave to cool for several minutes then lift onto another cooling rack. When ready to eat, dust liberally with icing sugar. Best eaten the day it is made.

Note:

1. For dairy free use non dairy spread of choice
2. For dairy free use non dairy milk of choice. Measure 180ml of the milk of your choice with 50ml of water. Don't use the Kara brand of coconut milk.

Tip: Delicious to eat warm or cold and makes a lovely weekend breakfast treat. This bread freezes well.

Variations: Omit the cranberries, zest and vanilla:

Add 50g chopped dark chocolate (Whittaker's) and orange zest. Top with orange segments. Or Add 50g chopped dried figs. Top with thinly sliced fresh pear and fresh rosemary.