

GLUTEN FREE PUMPKIN SPICE BREAD

INGREDIENTS

- 1/3 cup vegetable oil
- 2 eggs
- 3/4 cup sugar
- 1 cup canned pumpkin puree
- 1 teaspoon vanilla extract
- 1/2 cup brown rice flour
- 1/3 cup potato starch
- 5 Tablespoons tapioca starch
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 teaspoons pumpkin pie spice
- 1 teaspoon xanthan gum



1. Grease ActiBread baking pan and kneading blade.
2. Add the ingredients to the baking pan in the order as listed.
3. Set the ActiBread to 13 and the bread color to medium.
4. Press start and after the machine has been running for 5 minutes, scrape down the sides with a rubber spatula to incorporate any dry ingredients.
5. Once baking is complete, unlock and remove the pan promptly from the ActiBread machine.
6. Let cool 10 minutes then remove the bread from the pan. Let the bread cool completely on a wire rack before slicing.

GLUTEN FREE CARROT CAKE

INGREDIENTS

- 1/2 cup vegetable oil
- 2 eggs
- 1/2 cup sugar
- 3 Tablespoons applesauce
- 1 cup shredded carrots
- 1/3 cup sorghum flour
- 1/2 cup brown rice flour
- 1/4 cup potato starch
- 1 teaspoon xanthan gum
- 2 1/2 teaspoons baking powder
- 1/2 teaspoons baking soda
- 1 teaspoon cinnamon



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- 6.** Let cool 10 minutes then remove the bread from the pan. Let the bread cool completely on a wire rack before slicing.

GLUTEN FREE BANANA BREAD

INGREDIENTS

- 1/4 cup vegetable oil
- 2 eggs
- 1 cup mashed very ripe bananas, about 3 bananas
- 1 teaspoon vanilla
- 3/4 sugar
- 1 1/4 cups white rice flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon xanthan gum
- 1/2 cup chopped walnuts or pecans, optional



1. Grease ActiBread pan and kneading blade.
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3. Set the ActiBread to 13 and the bread color to medium.
4. Press start and after the machine has been running for 5 minutes, scrape down the sides with a rubber spatula to incorporate any dry ingredients.
5. Once baking is complete, unlock and remove the pan promptly from the ActiBread machine.
6. Let cool 10 minutes then remove the bread from the pan. Let the bread cool completely on a wire rack before slicing.