

# Angel's Simple Sourdough Rice Bread

~by Angel Masurka

When you want a very easy gluten-free sourdough bread, with minimal flours and no starches or gums, this recipe is simple goodness. In addition to being gluten-free, it is also dairy-free and egg-free. My daughter developed this recipe, and it quickly became a family favorite.

This bread is a little on the hearty side. For breakfast, it's delicious oven toasted with butter. Add your favorite honey, nut butter or fruit spread, and enjoy!



## Ingredients:

2-1/3 cups brown rice flour

2/3 cup buckwheat flour

2/3 cup [brown rice starter](#)

2 cups water

1 tsp. salt

1/2 TBS. baking soda

## Directions:

Mix flours, starter, and water and stir well to combine. Cover and allow to sour {7-12 hours}.

**After souring time:** Preheat oven to 350 degrees. Grease bread pan. Add salt and baking soda to your bread batter and mix well.

Pour into the greased pan. It will not dome, but will be flat on top. *{I preheat my pan when I heat the oven. Then the butter melts right on, and the bread begins to bake as soon as it hits the pan.}*

Place in the oven and cover with a cookie sheet or foil. As you can see, I always use glass pans. If you are using something different, you may need to adjust your baking time.

**Bake for 45 minutes covered, and then for about 10 minutes uncovered.**

**Note:** The bread holds its shape best if it is poured and placed in the oven **immediately** after mixing in the soda.

Also, this bread slices beautifully *after* having time to cool. I like to bake it several hours in advance of serving it. If it is cut immediately after baking, it will be more soft and sticky, and will tear with the knife.

It can be baked in a glass cake pan for 30 minutes, rather than a bread pan, if you're in a hurry or trying not to run the oven as much during the summer months.

I hope you enjoy, ~Linda@growinggraceful.com