

GLUTEN FREE SOURDOUGH BREAD

Ingredients

440g gluten free 1:1 bread flour

7g ground flax seed

10g celtic sea salt

20g honey

360g warm water

200g active gluten free

sourdough starter

10g olive oil

A stand mixer with a dough hook is recommended.



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Directions

In a mixing bowl add ground flax seed, salt, honey, water, sourdough starter, and olive oil.

Mix and let sit 10 minutes.

Add bread flour while running the mixer on low to medium.

Once flour is combined, continue to knead dough on medium to high for a few minutes.

Lightly oil a bowl that you will let the dough rise in.

Remove dough from mixing bowl. Shape into a ball and place in oiled bowl. Cover with a cloth/towel.

Let sit at room temperature for 6-8 hours.

On a lightly floured surface, flatten and knead the dough for one minute. Reshape into a ball and return to oiled bowl. Cover with cloth/towel.

Place in the fridge for 10-12 hours.

Let dough rest on the counter to warm a bit.

On a lightly floured surface, flatten and knead for one minute. Reshape in a ball.

Place dough on parchment paper in a cast iron baking dish with a lid. Lightly flour the top of the dough before covering.

Preheat oven to 450 degrees

Bake for 50 minutes with the lid on.

Reduce to 425 degrees and remove lid. Bake for 40 minutes.

Remove and place on cooling rack for 4 hours before slicing.