



Simple Country Bread

Gluten-Free, Dairy-Free, Grain-Free, Nut-Free

Ingredients

- 1 ½ cups Otto's Naturals – Cassava flour (fluff with a whisk before measuring)
- ¼ cup olive oil or butter
- 3 eggs, preferably room temperature
- ¼ cup very warm water + ½ cup warm water, divided
- 1 tablespoon maple syrup or honey
- 1 packet of active dry yeast (we recommend Red Star Brand)
- 1 teaspoon salt

Instructions

1. In a bowl dissolve the maple syrup or honey into ¼ cup very warm water. The goal is for the water to still be warm, but not hot, to the touch after the sweetener has been dissolved. Start with quite warm, even hot water since your sweetener will cool it down. Maple syrup will bring down the water temperature more than honey since it's usually kept in the fridge. When your temperature is just right, sprinkle yeast on top and mix in. Allow to sit until it gets nice and frothy on top and doubles in size. This can take 5-20 minutes depending on the yeast batch. Warm water will make it develop much, much faster, but HOT water will kill it so make sure you've hit that sweet spot before adding your yeast.
2. While that is "proofing" combine your Otto's Naturals - Cassava flour and salt in your mixing bowl
3. In a separate bowl, whisk your eggs and olive oil together with a fork. If using butter, you can cut that into the dry ingredients instead.
4. When your yeast is ready add it, the egg mixture, and the divided ½ cup of water all to the dry ingredients and mix well. Let stand 5 minutes to firm up a bit. You will end up with something between a batter and a dough.
5. Pour into an oiled and floured baguette or Bundt pan. Shape gently with a spatula till it fits the parameters of your pan adequately. Heavily flour the top (this prevents the top from burning before the inside is adequately baked) and put shallow slits down the length of the loaf, if making a baguette. This creates spots for the loaf to expand and split. Note: No need for the slits if using a Bundt pan as the loaf will get flipped over anyways and you'll never see the bottom.
6. Cover with a towel and let rise in the pan for 35 minutes (The slits you made will start to visually separate but don't expect too much rising. It will rise in the oven. Allowing the loaf to double in size will actually cause it to fall while baking. No kneading or second rise is necessary either with this easy loaf!)
7. Bake in a preheated oven at 400 degrees Fahrenheit for about 30-35 minutes. Let cool on a wire rack before slicing.

Note: I have tried this in a regular loaf pan and, sadly, it doesn't work well. For optimum results you need something that creates a loaf with narrow baguette like circumference.