

## RiceFlour Mini Loaves

28 April 2023

180g sprouted rice flour, milled fine  
2 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon salt

3 eggs  
105grams Icelandic yogurt  
6 tablespoons oil  
1/3 cup maple syrup

- Preheat the oven to 350F.
- Blend the dry ingredients.
- In a separate bowl, whisk the maple syrup into the yogurt; then whisk in the oil and whisk the eggs in one at a time.
- Now gently mix in the dry ingredients just until the flour is moistened.
- Spoon into 2 mini loaves. Use parchment or pan liners for bottom.
- Bake approximately 30 minutes to 200F.
- How to test??? They should spring back, be lightly browned on top. If a cake tester would come out clean. If you are using an instant read thermometer, 200F is done!