

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. A cake tester would come out clean. If you are using an instant read thermometer, 200F is done!