

Cranberry Almond Bread

A Gluten-Free Sourdough Recipe

Directions:

Combine wet ingredients:

- 1/2 cup butter, softened
- 1/2 cup brown rice sourdough starter, fed in the past 12 hours
- 1/2 cup water or milk

In a separate bowl, blend dry ingredients:

- 1/2 cup sorghum (milo) flour
- 1/2 cup teff flour
- 1/2 cup tapioca starch
- 1.5 teaspoons fine psyllium husk powder (I use [Viva brand](#))



Combine the wet and dry ingredients, mix well, and cover to allow to ferment for 7-12 hours.

After fermenting:

Preheat oven to 350 degrees. Place your pan in the oven to heat. To your batter, add:

- 1/4 cup honey and 1/4 tsp. [Sweet Leaf Stevia Powder](#)
- 2 teaspoons almond extract
- 2 eggs
- 3/4 tsp. salt
- 1 teaspoon cream of tartar
- 1 teaspoon baking soda
- 1/2 cup dried cranberries

Mix well. Remove pan from oven and melt butter along sides and bottom. Pour batter and smooth top.

Loaf pan: Bake 45-50 minutes, or until golden and a tooth pick inserted into the loaf comes out clean. (I use glass baking pans.)

In a hurry and want to bake this out more like a cake? Use an 8x8 or 11x7 glass pan and bake for 25-30 minutes.