



# Gluten Free Sandwich Bread Loaf

Serving Size: 1 loaf

## Ingredients

Cooking spray

2 large eggs

1/3 cup olive oil

Warm water

1 box (3-1/2 cups) Gluten-Free Baking Mix

1 packet active dry yeast (7g)

## Instructions

1. Preheat oven to 350 degrees. Coat a loaf pan with Cooking Spray. Set aside.
2. In a 2 cup liquid measuring cup, measure 1/3 cup oil, add eggs, then fill with warm water for a total of 2 cups.
3. Use a mixer with whisk attachment or a hand mixer. Add the baking mix and yeast to the mixer bowl, add the liquid and eggs, then beat for 3 minutes on high.
4. Pour into the loaf pan and let it rest for 1 hour in a warm place.
5. After resting, the dough should rise a little, but don't worry if it doesn't, it will when you bake it. Bake for 1 hour, then let it rest in a cool place for 10 minutes. Carefully remove from pan and cool on a rack.
6. **Do not slice until completely cool.**