

13 *Homemade* Bread Recipes

Only the Best Gluten Free Bread



13 Homemade Bread Recipes: *Only the Best Gluten Free Bread*

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LETTER FROM THE EDITOR

Dear Gluten Free Foodies,

Nothing beats a good bread, especially when it's fresh from the oven. These gluten free bread recipes will exceed your expectations because they taste absolutely amazing. When you serve these homemade breads to your friends and family, they'll be shocked that gluten free bread could taste this good.

Creating your own gluten free bread puts you in control, so you'll be sure that every recipe will be safe for your gluten free friends and family. You won't have to worry about cross contamination because these breads are made from the comfort of your own kitchen. You'll never have to buy store-bought gluten free bread again now that you have this free eCookbook, *13 Homemade Bread Recipes: Only the Best Gluten Free Bread*.

It doesn't matter what kind of recipe you're looking for because this eCookbook has them all. Perhaps you want some homemade banana bread for an on-the-go breakfast. If so, check out The Best Brown Butter Banana Bread. If you want to make a sandwich for lunch, then you'll want our Hearty Whole Grain Bread or our Gluten Free French Bread.

We promise that you, your family, and your friends won't be disappointed with any of these gluten free bread recipes. All of these recipes are simply amazing, so there's no way that you can go wrong. To have these gluten free recipes ready when you need them, be sure to save this eCookbook. You can easily print it out and keep it handy in your kitchen.

Happy gluten free baking!

Sincerely,

The Editors of Fave Gluten Free Recipes

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QUICK BREAD RECIPES



Apples and cinnamon were meant to be paired together, and this Apple Cinnamon Bread proves it. This recipe uses that classic flavor combination in an incredible gluten free bread. Because this is the perfect gluten free bread, we suggest that you make it whenever you need to impress your friends and family. They'll never imagine that a gluten free bread recipe could taste so amazing. But the best news about this bread is that it's super easy to make. With only seven ingredients and a few simple steps, all you have to do is mix, bake, and enjoy.

Yields: 1 Loaf

Ingredients

- 1 ½ cup all-purpose gluten free flour
- 1 cup sugar
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- 1 egg, beaten
- ⅓ cup butter, melted
- 1 cup applesauce

Instructions

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl, combine the dry ingredients. Add in the egg, butter, and applesauce and mix well. The dough should be about a pudding consistency.
3. Pour dough into a greased bread pan; it will be about half full. Bake in the oven for 45 minutes to 1 hour, until the knife comes out clean. Move to a cooling rack and let cool completely before serving.

QUICK BREAD RECIPES



Banana bread is one of those comfort foods that everyone enjoys, and this recipe for Banana Bread with Dark Chocolate Chunks takes the popular bread to the next level. Walnuts and chocolate are the perfect complement to the flavor of bananas, and a special gluten free flour mix makes this bread moist and soft. This easy banana bread recipe is sure to become a family-favorite bread recipe.

Yields: 1 Loaf

Ingredients

- 1 ¼ cup brown rice flour
- ½ cup rice flour
- ¼ cup tapioca flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ¼ teaspoon ground cinnamon
- ½ teaspoon salt
- 4 ripe bananas
- ¼ cup sugar
- ¼ cup honey
- 2 large eggs, lightly beaten
- ⅓ cup canola oil
- 1 teaspoon vanilla extract
- ½ to ⅔ cup walnuts, toasted and chopped
- ½ cup dark chocolate, chips or roughly chopped

Instructions

1. Preheat oven to 350 degrees F. Prepare a loaf pan with parchment paper.
2. In a large bowl, sift or whisk together the flours, baking powder, baking soda, cinnamon, and salt.
3. In another large bowl, add bananas and mash well with a fork. Then mash the sugar into the bananas.

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4. Add honey, eggs, canola oil, and vanilla extract. Mix well.
5. Stir in the dry ingredients in two batches. Once the dry ingredients are incorporated, add the toasted nuts and dark chocolate chunks. Mix gently.
6. Pour the batter into the prepared loaf pan. Fill only half of the pan. Bake for 45 minutes to 1 hour, until a toothpick comes out clean. Cool for about 15 minutes in the pan. After 15 minutes, cool on a cooling rack. When cooled, but still slightly warm, wrap tightly in cling wrap. It's best if eaten a day after.



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QUICK BREAD RECIPES



We aren't kidding when we say that this is one of the easiest gluten free banana bread recipes around. All you need is a few pantry-staple ingredients and four simple steps to create this super moist Gluten Free Banana Bread. But this bread isn't just easy to make, it's also delicious. With a light and fluffy center, a crunchy crust, and a streusel filling, this bread is sure to be a winner. After serving this banana bread to your friends and family, they'll be shocked when you tell them that it's a gluten free recipe.

Serves: 12 to 16

Ingredients

For the Bread:

- 1 (15-ounce) box gluten free yellow cake mix
- 1 cup mashed ripe bananas
- ½ cup soft butter
- 3 eggs

For the Streusel:

- ½ cup brown sugar
- ½ tablespoon cinnamon
- 4 tablespoons butter
- ½ cup chopped pecans or walnuts, optional

Instructions

1. Preheat oven to 350 degrees F. Spray a 9 x 5 inch loaf pan with cooking spray and insert a sheet of parchment paper 15 x 7 inches, leaving edges hanging over the sides of the pan.
2. In an electric mixer on low, beat together the cake mix, mashed bananas, and butter. Then add eggs one at a time. On medium speed, beat two minutes, scraping down sides of the bowl as necessary. Spoon half of the batter into the prepared pan.

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3. Combine brown sugar, cinnamon, butter, and optional nuts in a small bowl with a fork until mixed but not smooth. Drop half of the streusel mixture on top of the batter and then spoon in the remaining batter. Add the final streusel in spoonfuls on top. Insert a butter knife vertically to the bottom of the pan and drag it through the batter in a swirl motion to create the marble effect.

4. Bake 60 to 70 minutes, until a toothpick inserted in the center of the loaf comes out clean. Remove pan to a cooling rack for 5 minutes then invert and remove parchment paper. Let cool completely on cooling rack before slicing.



QUICK BREAD RECIPES



The Best Brown Butter Banana Bread definitely lives up to its name. This moist and decadent bread tastes so sweet that you can easily eat it for an on-the-go breakfast or an after-dinner dessert. Brown butter infuses this bread with an incredible nuttiness while cinnamon really enhances the flavor of the bananas. Make this awesomely easy banana bread for breakfast one morning, and do your best to not eat the whole loaf in one sitting.

Yields: 1 Loaf

Ingredients

- ½ cup unsalted butter
- ¾ cup brown sugar
- ¼ cup maple syrup
- 2 ripe bananas, mashed
- 3 eggs, room temperature
- 1 teaspoon vanilla extract
- 2 cups gluten free all-purpose flour
- 1 ½ teaspoon baking soda
- ¼ teaspoon cinnamon
- ⅛ teaspoon salt

Instructions

1. Preheat oven to 350 degrees F. In a heat-proof glass add brown sugar and maple syrup and set aside. In a small pot, heat the butter on medium-low heat, swirling every once in a while, for 5 to 10 minutes or until the butter starts to brown and turn an amber color. Carefully transfer butter into heat-proof glass with sugar. Then mix and allow to cool.
2. Once butter and sugar has cooled, add eggs, vanilla, and mashed bananas. In a separate bowl add flour, baking soda, cinnamon, and salt. Incorporate wet ingredients into dry until just mixed. Pour into a 9 x 5 inch loaf pan and bake for 55 to 60 minutes.

QUICK BREAD RECIPES



You'll have to taste it to believe it, but this recipe really does create The Best Chocolate Bread. Make this delicious, decadent bread for a great treat in the morning or serve it for dessert after dinner. Rich and moist, this bread is made from all natural ingredients such as zucchini and raw cacao, so you don't have to feel guilty about indulging in a few slices of this amazing bread. Top with some pecans for a crunchy texture and you'll have yourself a bread that no one will be able to resist.

Yields: 1 Loaf

Ingredients

- 1 ½ cups almond flour
- 1 ½ teaspoons baking soda
- ¼ cup raw cacao powder
- 2 teaspoons ground cinnamon
- ¼ teaspoon salt
- 1 large egg, room temperature
- ¼ cup Greek plain yogurt
- ¼ cup coconut oil, melted
- 1 teaspoon vanilla extract
- 3 tablespoon raw honey
- 1 teaspoon apple cider vinegar
- 1 cup zucchini, finely grated
- ½ cup pecans, chopped
- ½ cup chocolate chips

Instructions

1. In a bowl, mix the almond flour with baking soda, cacao powder, ground cinnamon, and salt.
2. In a separate bowl, beat the egg then mix in yogurt, coconut oil, vanilla, raw honey, and apple cider vinegar. Make sure all is well combined.
3. Stir in grated zucchini, chopped pecans, and chocolate chips.

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4. Using a rubber spatula, gently mix the wet and dry ingredients together. Do not over mix batter.
5. Spoon the batter into an 8 ½ x 4 ½ inch medium loaf pan lined with parchment paper and bake at 350 degrees F until a toothpick inserted into the center comes out clean, approximately 35 minutes.
6. Cool completely on a wire rack before cutting. Then store in an airtight container in the refrigerator.

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QUICK BREAD RECIPES



Ingredients

- 2 cups gluten free flour
- 1 teaspoon salt
- ½ teaspoon xanthan gum
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1 medium zucchini
- 3 eggs
- ½ cup vegetable oil
- ⅓ cup honey
- ⅓ cup brown sugar
- 1 teaspoon vanilla
- ½ cup chopped pecans

For the Topping:

- 1 tablespoon very finely chopped pecans
- 1 tablespoon brown sugar
- 1 tablespoon gluten free flour
- ¼ teaspoon cinnamon
- ⅛ teaspoon nutmeg

Surprise your friends and family with this Easy Gluten Free Zucchini Bread. This is a gluten free bread that doesn't taste gluten free. Between the amazing texture and delicious flavor, this zucchini bread will become one of your go-to gluten free quick breads. Perfect for an on-the-go breakfast, an afternoon snack, or a dinnertime dessert, this zucchini bread is great at any time of day.

Yields: 1 Loaf

Instructions

1. Preheat oven to 350 degrees F. Spray a 9 x 5 inch loaf pan with cooking spray, then line with a 5 x 15 inch long piece of parchment paper, leaving the sides hanging over the edge of the pan.
2. Put the flour, salt, xanthan gum, baking soda, baking powder, cinnamon, and nutmeg in a large bowl and stir to mix well.

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3. Using a food processor fitted with medium grater blade, grate the zucchini and measure. Set 2 cups of the zucchini aside in another bowl; discard remaining zucchini or use in another recipe.
4. Return processor bowl to the machine. Insert the mixing blade and process eggs, vegetable oil, honey, brown sugar, and vanilla until just mixed. With machine running, add dry ingredients until mixed.
5. Add coarsely chopped pecans to the bowl with zucchini and add the batter to this bowl, folding until zucchini and nuts are well distributed. Pour into the prepared loaf pan.
6. In a small bowl, combine finely chopped pecans, brown sugar, flour, and spices just until well mixed. Sprinkle topping over the batter and bake for 1 hour or until the center of the loaf tests done with a toothpick or skewer.
7. Place on a wire rack and cool 5 to 8 minutes then carefully remove loaf from the pan, using a knife to loosen the ends and using the overhanging parchment to lift the loaf. Let cool completely before removing the parchment and slicing to serve.



SANDWICH BREAD RECIPES



Ingredients

- 1 tablespoon sugar
- 1 tablespoon rapid-rise yeast (see note)
- $\frac{2}{3}$ - 1 cup warm (100 degrees F) water, divided
- 3 cups all-purpose gluten free flour
- 2 teaspoons xanthan gum
- $\frac{1}{2}$ teaspoon cream of tartar
- 2 teaspoons salt
- 2 egg whites
- 1 tablespoon cornmeal, optional
- 1 tablespoon soft butter
- 1 egg white, beaten well

If you crave bread like no one's business, then you need this easy-to-follow Gluten Free French Bread recipe. The bread itself is soft and fluffy on the inside and crunchy and golden on the outside. Making your own homemade bread can be one of the best budget-friendly ways for you to get your fill of bread while on a gluten free diet.

Yields: 2 Baguettes

Instructions

1. In a small bowl, combine the sugar, yeast, and $\frac{1}{3}$ cup of the water. Let stand 5 minutes until slightly foamy.
2. In the large bowl of an electric mixer fitted with the paddle attachment, combine the flour, gum, cream of tartar, and salt. Mix for 30 seconds on low to combine well. Continuing on low speed, add 2 egg whites and then begin to add the remaining water very slowly until a slightly shaggy dough forms. You will probably not use all of the water. Scrape down the sides and the bottom of the bowl, and mix on low for 1 minute.

Continued on next page...

3. Using a smooth-surfaced but unfloured work space, scoop the dough out. Knead the dough very briefly with your hands just until it comes together smoothly. It will be slightly sticky but do not add any flour.

4. Using a knife or pastry scraper, cut the dough into two pieces. Using your palms, roll each section of dough on the board to form a log about 9 inches long and 1 inch in diameter. Dip your hands into the remaining warm water and continue to roll the logs just to smooth them. Pinch together any large cracks.

5. Place the dough onto a baking sheet or French bread pan which has been lined with parchment paper and sprinkled lightly with cornmeal (see note). Allow the dough to rise in a warm, moist, and draft-free place for about 45 minutes.

6. When the dough has risen, preheat oven to 400 degrees F. Place about 10 ice cubes into an ovenproof pan. Rub the loaves very gently with the soft butter. Use your fingers instead of a pastry brush to be sure you do not deflate the dough. Slash each loaf diagonally 3 or 4 times using a very sharp knife blade.

7. Place the loaves and the pan of ice into the oven and bake for 15 minutes. Brush with the remaining beaten egg white. Return to the oven for another 10 minutes or more until the loaves are golden brown.

8. Although it is tempting to eat it immediately, the bread will not slice properly unless it is cooled to room temperature. After cooling, slice the bread with a serrated knife.

Notes:

One packet of dry yeast contains two $\frac{1}{4}$ teaspoons, not a tablespoon, so you will need to open a second packet and measure carefully. Since gluten free bread does not rise as much as traditional yeast breads, the extra yeast is important for success.

The warm water for bread baking with yeast should be at 100 degrees F. It is best to use an internal thermometer to be sure it is not too hot so that it kills the yeast. Or use your finger to judge - your personal temperature should be at just over 98 degrees F so the water should feel very much the same, not much warmer.

Using cornmeal on the surface of the baking pan is optional – this simply gives the baked loaves a very professional baker's touch. Use about 1 tablespoon for the two loaves.

Putting a pan of ice in the oven as the loaves begin to bake will add moisture as they begin to rise and bake. The ice will help them rise and it gives them a better crust. You can skip this step if you wish.

SANDWICH BREAD RECIPES



A good gluten free bread recipe is hard to come by. With this Almond Flour Bread, you don't have to look any further. Moist on the inside with a soft crust on the outside, this bread is a perfect treat for any time of the day. Spread some of your favorite jam over a slice for a great breakfast or put a few slices of cheese on it for a simple lunch or snack. This easy bread recipe has a wonderful flavor from the almond flour, the flax seeds, and nutmeg.

Yields: 1 Loaf

Ingredients

- 1 ½ cups almond flour
- 3 tablespoons coconut flour
- ¼ cup flaxseed meal
- ¼ teaspoon ground nutmeg
- 1 ½ teaspoon baking soda
- ¼ teaspoon sea salt
- 4 eggs
- ¼ cup coconut oil, melted
- 2 tablespoons honey
- 1 tablespoon apple cider vinegar

Instructions

1. Preheat your oven to 350 degrees F. Grease and line a 7.5 x 3.5 inch loaf pan with parchment paper.
2. Combine almond flour, coconut flour, flaxseed meal, nutmeg, baking soda, and sea salt in the bowl of a stand mixer fitted with the paddle attachment. Mix ingredients together.
3. Mix in the eggs, coconut oil, honey, and cider vinegar.
4. Pour the batter into prepared pan.
5. Bake for 35 minutes or until a toothpick comes out clean.
6. Let cool for 5 to 10 minutes in the pan before lifting out onto a cooling rack.
7. Cool completely before slicing.

SANDWICH BREAD RECIPES



This recipe for Hearty Whole Grain Bread is a perfect way to start your morning because it's delicious when toasted and paired with jam. Since this uses a bread mix, it's a breeze to whip together. It bakes up moist on the inside with a tasty dark crust. The flavor is complex and rich, similar to pumpernickel bread. The texture from the whole grains makes this bread incredibly satisfying. So simple to make, you can make one loaf for yourself and another to share with a friend.

Yields: 1 ½ Pound Loaf

Ingredients

- 1 package Bob's Red Mill Gluten Free Hearty Whole Grain Bread Mix
- 1 ¾ cup warm water
- ¼ cup oil
- 2 eggs
- 1 teaspoon cider vinegar

Instructions

1. Preheat oven to 375 degrees F. Dissolve enclosed packet of yeast in 1 ¾ cups warm water (around 110 degrees F) and let stand for five minutes to foam. All ingredients should be at room temperature.
2. Put dry mix in large mixing bowl, preferably a stand mixer bowl. Add eggs, oil, cider vinegar, and yeast-water mixture.

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3. With mixer on low speed, blend all ingredients until smooth. Turn mixer to medium and beat 15 seconds or until mixture thickens slightly. Pour into generously greased 9 x 5 inch nonstick pan. Smooth top of dough with wet spatula. Cover pan with plastic wrap and put in a warm place (75 to 80 degrees F) to rise for about 40 to 45 minutes or until dough is level with top of pan.

4. Bake 60 to 65 minutes or until internal temperature of bread reaches 205 degrees F, covering bread with foil after it starts to brown. Remove pan from oven and cool bread in pan for 5 minutes. Remove bread from pan and finish cooling on wire rack. Cool completely before slicing.

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SANDWICH BREAD RECIPES



Don't feel left out of the party any longer. These Homemade Hamburger Buns are the perfect BBQ companion so you too can enjoy burgers, sloppy Joes, and pulled pork sandwiches. Get out there and grill with the best of them and rest assured that you can sink your teeth into a wonderful, soft hamburger bun when you're done. Make the most of grilling season by topping your homemade burgers with these gluten free hamburger buns. *Makes: 10 - 12 Buns*

Ingredients

- 2 ½ cups all-purpose gluten free flour
- 1 ¾ teaspoons xanthan gum, omit if included in flour blend
- ½ cup powdered sugar
- 2 teaspoons baking powder
- 5 tablespoons whey powder
- ¼ teaspoon cream of tartar
- ½ teaspoon kosher salt
- finely grated zest of 1 medium-sized lemon
- ¾ teaspoon apple cider vinegar
- 5 eggs, room temperature, beaten
- ½ cup milk, room temperature
- 12 tablespoons unsalted butter, melted and cooled

Instructions

1. Preheat your oven to 375 degrees F. Line rimmed baking sheets with unbleached parchment paper and set aside.
2. Fit your stand mixer with the paddle attachment. In the bowl of the mixer, place the flour, xanthan gum, sugar, baking powder, whey powder, cream of tartar, and salt. With a handheld whisk, combine ingredients. Add the lemon zest and whisk to combine with the dry ingredients.

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3. Add the cider vinegar, eggs, milk, and unsalted butter, mixing well on low speed after each ingredient. Once the last ingredient is added, turn the mixer up to high speed for about 5 minutes or until the mixture is pale yellow in color and thickened. The batter will be smooth and thick but not super thick — not pourable but also not dense.

4. Divide the dough into 10 to 12 parts with a spoon. With wet hands, shape each portion of dough into a mound and then flatten until about $\frac{3}{4}$ -inch to 1-inch thick. Place on prepared baking sheets, about 2 inches apart.

5. Place in the center of the preheated oven and bake at 375 degrees F for 15 minutes. Lower the temperature to 325 degrees F and bake for another 25 to 35 minutes or more, depending upon how brown you would like the outside. Rotate the baking sheet once during baking, and when rotating, with a sharp knife or kitchen shears, cut a small slit in the top of each bun to allow some steam to escape.

6. They will puff during baking, but they shouldn't puff too much because then they'll fall and the inside will be mushy. Baking them again after cutting a slit in the top of each bun will help them keep their shape after baking. Allow the buns to cool for at least 10 minutes, preferably longer, before slicing them in the center and serving.

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CROWD-PLEASING BREAD RECIPES



Looking for a gluten free roll to go with your warm soup dinner? This Dinner Roll recipe is just what you need. Slightly crispy on the outside and soft on the inside, you'll fall in love with this gluten free bread. This homemade bread recipe calls for a bit of yeast, so each roll will have that distinctive flavor that comes from allowing bread to rise. These soft dinner rolls would be the perfect side dish for your family dinner.

Makes: 7 to 9 Dinner Rolls

Ingredients

- 3 tablespoons flaxseed meal
- 9 tablespoons boiling water
- ¼ cup warm water
- 1 teaspoon sugar
- 1 tablespoon maple syrup
- 1 tablespoon active dry yeast
- 1 cup potato starch
- ½ cup tapioca flour
- ½ cup arrow root
- ½ cup millet flour
- ½ cup sweet rice flour
- ¼ cup sugar
- ¾ teaspoon salt
- 1 ½ teaspoon xanthan gum
- 1 teaspoon guar gum
- 1 teaspoon baking powder
- 1 teaspoon bicarbonate of soda
- 1 cup almond milk, room temperature

Instructions

1. Preheat oven to 160 degrees F.
2. Combine the flaxseed and boiling water in a cup. Stir and set aside to thicken. It should have the consistency of a beaten egg once it's done.
3. Combine the warm water, sugar, maple syrup, and yeast in a cup. Stir and allow to froth and activate for ten minutes.

Continued on next page...

4. Fit your stand mixer with a dough hook. In the bowl of the mixer, combine the potato starch, tapioca flour, arrow root, millet flour, sweet rice flour, sugar, salt, xanthan gum, guar gum, baking powder, and bicarbonate of soda. Whisk them together to make sure they are thoroughly blended.
5. Create a well in the center of the combined dry ingredients and pour in the almond milk, flaxseed mixture, and yeast mixture. Set the mixture speed to low and continue mixing until the dry ingredients have been incorporated with the wet.
6. Line a baking tray with parchment paper and use a $\frac{1}{3}$ cup measurer to spoon out the dough. Make sure there's about three inches between each dough mound.
7. Place the tray in the oven and allow the dough to rise for an hour. Once the dough has risen, turn the temperature up to 350 degrees F and bake for 25 minutes.
8. Remove from the oven and place on a wire rack to cool.



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CROWD-PLEASING BREAD RECIPES



With only four ingredients, this No-Carb Cloud Bread can be made in almost no time at all. You simply mix everything together and pop it in the oven. This would be the perfect recipe to make with your kids or grandkids because it's easy to follow and fun to make. You can help them pour everything in the mixer, and later they can form the cloud breads into circles. After this recipe comes out of the oven, you'll be amazed by the texture. It doesn't taste like traditional bread but that won't matter. It's delicious in its own unique way.

Makes: 10 Cloud Breads

Ingredients

- 3 eggs, separated
- 3 tablespoons cream cheese, softened
- 1/4 tablespoon cream of tartar
- 1 teaspoon sugar

Instructions

1. Preheat oven to 300 degrees F. Line two baking sheets with foil and spray lightly with cooking spray.
2. In a large electric mixer bowl, whip egg whites until foamy. Then while the machine is running, add the cream of tartar and sugar and raise speed to high. Whip until the whites form stiff peaks. Remove egg whites from the bowl to another bowl.

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3. Place egg yolks and cream cheese into the electric mixer bowl and whip until absolutely smooth. Gently fold the two mixtures together until well blended.
4. Spoon onto the prepared baking pans in $\frac{1}{4}$ -cup amounts, smoothing into 4 to 5 inch circles. Bake for 25 to 30 minutes or until they are golden brown. You'll need to watch carefully so they do not burn.
5. Remove pans from the oven and use a wide flat spatula to gently lift them to cooling racks. Cool completely.
6. You may eat these immediately or store for later. They will change in texture and become more bread-like and less crisp if stored overnight in re-sealable plastic bags.



CROWD-PLEASING BREAD RECIPES



Grab a napkin because Mom's Easy Monkey Bread is extra gooey and deliciously sticky. The cinnamon and sugar come together to create an unforgettable gluten free bread. This monkey bread recipe requires only five easy-to-find ingredients, plus an extra two ingredients for the glaze. You can either enjoy the monkey bread plain or top it with the glaze. It's completely up to you! No matter what you decide, this gluten free recipe will be amazing. So, run to your pantry and grab the ingredients to make this monkey bread. It'll only take a few minutes to make, and then you'll get to enjoy this ooey gooey gluten free bread. *Makes: 1 Loaf*

Ingredients

- 2 packages frozen gluten free pizza dough, room temperature
 - 1 stick butter
 - ½ teaspoon salt
 - 1 ½ cup sugar, divided
 - 2 tablespoons cinnamon
- For the Frosting:
- ½ cup gluten free vanilla frosting
 - 1 cup Cool Whip

Instructions

1. Preheat oven to 350 degrees F and lightly coat a loaf pan with cooking spray.

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2. In a small bowl, melt butter with salt and set aside. In a different small bowl, combine 1 cup sugar with cinnamon.
3. Pinch a golf ball size piece of dough and form into a ball. Dip dough ball into butter and roll into cinnamon sugar. Line dough balls in the loaf pan and repeat until all dough is used.
4. Pour remaining butter and sugar over top of monkey bread.
5. Bake for 35 minutes. Remove and let cool. Then, turn pan upside down onto cake stand or tray.
6. In the microwave on medium-high power, melt frosting for 30 seconds. Combine frosting with Cool Whip and pour on top of the monkey bread.



THANK YOU

**The following bloggers made this
eCookbook possible:**

Adriana from Living Healthy With Chocolate

Bree from Honey and Brie

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