

Makeda's gluten free sourdough bread

Ingredients

- 2 cups oat flour (blend rolled oats in a blender or food processor)
- 1 cup brown rice flour
- 2 tsp salt
- (optional) ½ cup sunflower seeds (experiment with other additions too!)
- 2 cups sourdough starter
- ½ cup water

Directions

Mix dry ingredients and combine with wet ingredients

Form dough into a ball

Let rise for 2 hours or up to overnight in an oiled bowl

Bake in an oven safe pan, with a lid for 45 minutes and without a lid until crust is hard and a light golden brown (about 15-20 more minutes)

*** Get a starter from a friend, or make your own by combining water and flour in a jar with a breathable cloth or paper towel covering it. Mason jars work well because you can use the ring part of the lid with the cloth in place of the middle part of the lid. The consistency of your starter is up to you. The thinner it is, the more sour it will be and the more sour your bread will be. I keep my starter at roughly thin pancake batter consistency for a sour loaf. Store in the fridge if you bake less than once a week. Take out of the fridge the day before you bake.

**Remember to feed your starter with more flour and water after you use it!