

Herb Focaccia

- 👉 1 ½ teaspoons active dry yeast
- 👉 2 teaspoons sugar
- 👉 ½ cup warm water
- 👉 White rice flour for dusting
- 👉 1 ½ cups Sorghum Blend: 1 ½ cups sorghum flour, 1 ½ cups potato starch, 1 cup tapioca flour
- 👉 1 ½ teaspoons xanthan gum
- 👉 1 ½ tablespoons chopped rosemary
- 👉 1 tablespoon chopped sundried tomatoes
- 👉 1 tablespoon chopped garlic
- 👉 ½ teaspoon onion powder
- 👉 ½ teaspoon salt, plus more for topping
- 👉 2 large eggs, room temp
- 👉 2 tablespoons extra virgin olive oil, plus more for brushing
- 👉 1 teaspoon apple cider vinegar
- 👉 ½ teaspoon Italian seasoning
- 👉 Non stick cooking spray



In a small bowl, dissolve the yeast and sugar in the warm water. Let sit for five minutes. Grease a nonstick baking sheet. Dust the tray with rice flour. In a mixer bowl, combine the sorghum blend, xanthan gum, half the rosemary, half the garlic, half the sundried tomatoes, onion powder, salt, eggs, oil, vinegar, and yeast mixture. Using the paddle attachment, blend on low until incorporated. Increase the speed to medium and mix for 30 seconds. Transfer dough to the floured baking sheet. Spread the dough to ¼ inch thickness with a wet rubber spatula. Let the dough rise in a warm place until the dough has doubled in size. Spray the dough with the cooking spray. Sprinkle the dough with the remaining rosemary, sundried tomatoes, garlic, Italian seasoning, and salt. Place oven rack in the lower middle position and preheat at 400 degrees. Bake until the top is golden brown, about 25 minutes. Remove from the oven and cool.

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White Garlic Sandwich Bread



- 🍷 2 ¼ cup milk
- 🍷 3 tablespoons sugar
- 🍷 1 tablespoon butter
- 🍷 1 tablespoon salt
- 🍷 3 ¼ cups flour mix: 1 ¼ cups brown rice flour, ¾ cup sorghum flour, 2/3 cup cornstarch, 1/4 cup potato starch, 2 teaspoons xanthan gum
- 🍷 1 package active dry yeast
- 🍷 4 cloves roasted garlic, crushed

Grease a 9 by 5 loaf pan. Heat the milk, sugar, butter, garlic, and salt in a saucepan over medium heat. Do not cook over 120 degrees. Mix the flour mix and yeast in a large bowl. Add the warm milk mixture and mix to combine. Do not overwork the dough. Spread the dough into the prepared loaf pan. Cover and place in a warm area. Let the dough double in size. Place in a 375 degree oven for around 40 minutes.

Lemon Poppy Seed Bread

- 🍷 1 ¾ cups flour mix: 1 ¼ cups brown rice flour, ¾ cup sorghum flour, 2/3 cup cornstarch, 1/4 cup potato starch, 2 teaspoons xanthan gum
- 🍷 2 teaspoons gluten-free baking powder
- 🍷 ¾ cup sugar
- 🍷 ¼ cup poppy seeds
- 🍷 1 teaspoon salt
- 🍷 1 egg
- 🍷 1 cup milk
- 🍷 1 teaspoon gluten-free vanilla extract
- 🍷 Zest of 1 lemon
- 🍷 2 tablespoons lemon juice
- 🍷 1 stick butter, melted



Lemon Syrup

- 🍷 2 tablespoons lemon juice
- 🍷 1 tablespoon sugar

Preheat oven to 350 degrees. Grease a 9 by 5 loaf pan. Using a mixer bowl, mix together the flour mixture, baking powder, sugar, poppy seeds, and salt. Add the egg, vanilla, milk, lemon zest, and lemon juice. Mix on medium speed for 30 seconds. Add the butter and scrape down the sides of the bowl and mix for another 30 seconds. Pour into the prepared pan and cook for 50 minutes. While the bread is in the oven, mix together the lemon juice and sugar for the glaze. Heat in the microwave for 30 seconds. Stir until the sugar dissolves. Brush over the top of the loaf when it is removed from the oven and let rest for ten minutes.