

Gluten Free Vegan Bread

450 mL Water

3 tablespoons Psyllium Husk Powder

100 grams (3/4 cup) Buckwheat Flour

100 grams (3/4 cup) Rice Flour

100 grams (1 cup) Chickpea Flour

40 grams (5 tablespoons) Tapioca Flour/Starch

1 teaspoon Baking Powder

3/4 - 1 teaspoon Salt

50 grams Pumpkin Seeds, OR Sunflower Seeds

Try: 1 1/2 teaspoon Yeast, for flavour

Whisk the water and the psyllium husk powder and set aside for 25 minutes.

Stir all of the dry ingredients together. Mix the psyllium and water mixture into the dry. Knead with dough hooks or by hand until the dough comes together.

Place on a parchment paper covered baking sheet and bake at 350F/180C for 55 - 60 minutes. Cool completely before slicing.