



Gluten Free Cinnamon Bread

1-1/3 cups sugar	1 tsp baking soda	1 egg
1 cup white rice flour	3/4 tsp xanthan gum	1/4 cup olive oil
1/2 cup brown rice flour	1/2 tsp baking powder	1-1/4 cups milk
1/2 cup buckwheat flour	1/2 tsp sea salt	1 tsp vanilla extract
2 tsp cinnamon	<i>*1 Tbsp sugar mixed with 1/4 tsp Cinnamon for topping</i>	

Preheat oven to 350°F. Coat 3 - 5.57 x 3.35 x 2.25 inch mini loaf pans or 1 - 9 x 5 inch loaf pan with cooking spray. Combine oil, egg, vanilla and milk in a bowl. In a separate bowl, combine the sugar, flour, cinnamon, baking soda, xanthan gum, baking powder and salt. Gradually add the dry ingredients into the wet. Mix just until combined. Pour into prepared loaf pan. Evenly sprinkle each loaf with the cinnamon and sugar topping mixture. Cook for 35 - 40 minutes for mini loaves, 50 - 60 minutes for a large loaf or until a toothpick inserted in the center comes out mostly clean with a little bit of gooeyness on it. Cool for about 10 minutes.

**Can substitute dairy free milk alternative and egg substitutes.*

<http://www.bobsredmill.com/recipes/how-to-make/gluten-free-cinnamon-bread>