

# Pumpkin Apple Spice Teff Bread {Gluten Free, Dairy Free}

Recipe by: The Mixing Bowl Diary

[www.theMixingBowlDiary.com](http://www.theMixingBowlDiary.com)

*makes 2 loaves*

## Ingredients

- 3 eggs
- 1 cup sugar
- 1/2 cup oil
- 1/2 cup unsweetened applesauce
- 1/3 cup molasses
- 1 1/2 cup pumpkin puree
- 1 cup teff flour
- 2 cups Brown Rice Flour Mix\* {see note}
- 3 teaspoons xanthan gum
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 2 cup chopped apple

## Instructions

1. Preheat the oven to 350°. Grease 2 loaf pans.
2. In the bowl of a mixer, beat the eggs until foamy.
3. Add the sugar, oil, applesauce, molasses and pumpkin puree. Mix until well combined.
4. In a separate bowl, combine the flours, xanthan gum, baking powder, baking soda, salt, cinnamon, nutmeg and cloves. Whisk well.
5. Add the dry ingredients to the wet ingredients and combine.
6. Add the chopped apples.
7. Pour into the prepared pans. Bake for 50-55 mins.
8. Cool in the pans for 5-10mins, then remove to a cooling rack.

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**\*Note: To make a Brown Rice Flour Mix: combine 2 parts Brown rice flour (super fine ground), 2/3 parts Potato starch and 1/3 part Tapioca flour.**