



### **Gluten Free Irish Soda Bread**

- 3 Ounces raisins
- 4 Tablespoons sunflower oil (we use [Winona Pure](#))
- 1 ½ Tablespoons lemon juice
- 1 ¾ Cups dairy free milk
- 1 Tablespoon raw honey
- 1 ½ Teaspoons sea salt
- 1 teaspoon baking soda
- Powdered egg replacer (we use [Ener-G](#))

Using a small bowl, add the raisins and just enough water to cover them. Soak for an hour.

Preheat the oven to 375°. Prepare a loaf pan with oil spray and set it aside.

Add the contents of the [Glutino](#) Favorite Sandwich Bread mix to a large bowl. In a medium bowl, combine the dairy free milk and lemon juice, stirring until it clumps. Add this and the rest of the ingredients EXCEPT the raisins) and combine well. Cover and place in a warm area for 40 minutes or until bread rises. *Please note that the bread may not rise as much as regular bread but this will not affect the taste.*

When the mix has risen, drain the raisins and gently add them to the bread mixture. Spoon into the loaf pan and lightly drizzle a small amount of the sunflower oil on top before placing it into the oven. Bake until golden brown (about 40 minutes).



### **Croutons**

Got leftovers? Use them!

Preheat the oven to 400°. Line a baking sheet with foil and lightly drizzle with sunflower oil.

Cut the bread into cubes and sprinkle with cinnamon. Place them on the baking sheet, drizzling with a bit more oil. Bake until brown and crisp, making sure to stir often.