



The William Miller House Bed and Breakfast

Richmond, Virginia 23220

804.254.2928

www.WilliamMillerHouse.com

Miller House Gluten Free Cherry Bread

Special equipment: 8" x 4" x 2 3/4 loaf pan

Ingredients

1 3/4 cups Dried Cherries, Chopped
1 cup water, boiling
1 1/2 + 2 Tablespoons Bob's Red Mill Gluten Free all purpose flour
3/4 teaspoon xanthan gum
pinch of salt
3 1/2 teaspoons Baking powder, gluten free
1/4 teaspoon cinnamon
1/4 cup sugar
1/2 cup + 2 tablespoons (5 oz) Vegetable oil
1/2 cup + 2 tablespoons (5 oz) buttermilk (Soy milk can be substituted)
6 eggs

1. Preheat oven to 375°F
2. Combine chopped cherries with boiling water and set aside until cool. Drain.
3. Combine flour, salt, baking powder, cinnamon,, and sugar thoroughly.
4. In a separate bowl, combine oil, buttermilk, and eggs thoroughly.
5. Add dry ingredients to wet ingredient mixture and blend completely until smooth.
6. Fold soaked dried cherries into batter. Pout in to oiled loaf pan.
7. Bake for 30 minutes, or until a skewer inserted near the center of the loaf comes our clean.

Yields one standard 8" x 4" x 2 3/4 loaf (10 servings)



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