

Like many folk with Coeliac Disease Sue is finding that Lactose intollance is becoming a problem. But problems are to be solved, not overwhelmed by. So having found the Almond Milk is absolutely useless in Tea Sue's looking for other way to use it. This is a slight adaptation of her Gluten Free Bread mix.

Ingredients:-

140g Self raising Gluten free flour
140g Almond Milk
4 tbsp Mayo
Salt & Pepper

Method:-

(1) Mix the ingredients.
(2) Place in a greased tray.
(3) Bake at 180C for 30 to 35 minutes

Great from burger buns etc. The trick is to let it cool, sliced in half and then toast on the cut side when you intend to serve.