

Featured Recipe

Treacle Tea Cake (aka Irish Soda Bread) (also dairy & egg-free!)

Ingredients:

- 3 $\frac{1}{4}$ cups Jules Gluten Free™ All Purpose Flour
- $\frac{1}{4}$ cup flaxseed meal
- 1 tsp. coarse sea salt
- 2 tsp. baking soda
- 1 tsp. gluten-free baking powder
- 1 tsp. granulated cane sugar
- $\frac{1}{4}$ tsp. nutmeg
- $\frac{1}{4}$ tsp. cardamom
- $\frac{1}{2}$ cup baking raisins or sultanas (or boil raisins in water for 1 minute, drain, then add to the recipe)
- 2 Tbs. dark (Black Strap) molasses
- 1 tsp. apple cider vinegar
- 1 cup vanilla yogurt (soy, coconut, rice or dairy yogurt)
- $\frac{3}{4}$ cup gluten-free beer or gingerale
(I used Green's Tripel Blonde Ale)



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Directions:

Preheat oven to 375° F (static) or 350° F (convection).

In a large food processor (or if using a mixing bowl, use a pastry cutter or large slotted spoon) mix all the dry ingredients together thoroughly. Add the molasses, apple cider vinegar and yogurt, stirring together until the dough is raggedy and dry, but mixed. Gradually add the beer and raisins stir until it holds together in a ball shape.

Roll the ball in a light coating of Jules Gluten Free™ All Purpose Flour and place onto a parchment-lined baking sheet. Press down slightly to make a dome, rather than a ball. Using a sharp knife, make a criss-cross cut into the top of the dome, cutting down approximately $\frac{1}{2}$ inch without pulling the dough.

Place in preheated oven for 10 minutes, then reduce heat to 325° F (static) or 300° F (convection) for approximately 40 more minutes, until cooked through (test with a wooden skewer inserted into the center or knock on the bottom, listening for a hollow sound).

Remove from the oven when cooked through, and wrap in a tea towel to cool. The towel will help to keep the bread moist and soften the crust a bit.

