

# GLUTEN-FREE & VEGAN BREAD



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## *Errata*

**NOTE:** Throughout the book, all references to *active dry yeast* refer to *instant active dry yeast*. The author prefers Fleischmann's RapidRise instant active dry yeast as mentioned in the *About the Ingredients* section of the book.

## ♦ RECIPES ♦

### **Country Batard** (*pages 12–13*)

**IN STEP 4:** After baking for 15 minutes, decrease the temperature to 375 degrees F and bake for 1 hour. Decrease the temperature to 300 degrees F and bake for an additional 30 minutes, until golden brown and crusty.

### **Kalamata Olive Bread** (*pages 14–15*)

**IN INGREDIENTS:** Should be 1 cup room temperature filtered water.

**IN STEP 1:** No need for the water bath.

**IN STEP 4:** After baking for 15 minutes, decrease the temperature to 375 degrees F and bake for 1 hour. Decrease the temperature to 300 degrees F and bake for an additional 1 hour, until golden brown and crusty.

### **Fougasse** (pages 16–17)

**IN STEP 8:** After baking for 30 minutes, decrease the temperature to 375 degrees F and bake for an additional 40 minutes, until golden brown and crusty.

### **Caraway Potato Bread** (pages 18–19)

**IN STEP 4:** After forming each piece into a round boule shape, place the shaped dough on the prepared baking sheet and score each with a C shape. Bake for 1 hour. Decrease the temperature to 300 degrees F and bake for an additional 1 hour, until golden brown and crusty.

### **Straun Bread** (pages 20–21)

**IN HEADNOTE:** Please note that this bread bakes for an exceptionally long time, 3 hours.

**IN STEP 4:** Once the oven door is closed, decrease the temperature to 350 degrees F and bake for 1 hour. Decrease the temperature to 300 degrees F and bake for an additional 2 hours, until rich dark brown and firm to the touch.

### **Russian Black Bread** (pages 22–23)

**IN STEP 4:** Bake for 1 hour and 20 minutes. Decrease the temperature to 300 degrees F and bake for an additional 1 hour, until the exterior is firm to the touch.

### **Broa** (page 24)

**IN STEP 4:** Bake for 1 hour and 30 minutes, until golden brown and crusty.

### **Round White Bread** (pages 25–26)

**IN INGREDIENTS:** Should be 1 cup room temperature filtered water.

**IN STEP 4:** Bake for 15 minutes. Decrease the temperature to 375 degrees F and bake for 1 hour. Decrease the temperature to 300 degrees F and bake for an additional 1 hour, until golden brown and crusty.

### **Petite Buckwheat Round** (pages 27–29)

**IN STEP 4:** Once the oven door is closed, decrease the temperature to 375 degrees F and bake for 1 hour. Decrease the temperature to 300 degrees F and bake for an additional 1 hour, until dark brown and crusty.

### **Pain de Campagne** (pages 30–31)

**IN STEP 4:** Once the oven door is closed, decrease the temperature to 350 degrees F and bake for 1 hour and 10 minutes. Decrease the temperature to 300 degrees F and bake for an additional 1 hour, until golden brown and crusty.

### **Multiple Grain Baguette** (pages 32–33)

**IN STEP 4:** After baking for 15 minutes, decrease the temperature to 425 degrees F and bake for an additional 50 minutes, until golden brown and crusty.

### **Grissini** (pages 36–37)

**IN STEP 4:** Bake for 25 to 30 minutes, until golden.

### **Soft Millet Sandwich Bread** (pages 39–40)

**IN STEP 4:** Once the oven door is closed, decrease the temperature to 350 degrees F and bake for 1 hour and 20 minutes. Decrease the temperature to 300 degrees F and bake for an additional 25 minutes, until golden brown and crusty.

### **Quinoa Sandwich Bread** (pages 41–42)

**IN STEP 4:** Once the oven door is closed, decrease the temperature to 350 degrees F and bake for 1 hour and 20 minutes. Decrease the temperature to 300 degrees F and bake for an additional 25 minutes, until golden brown and crusty.

### **Light Teff Sandwich Bread** (pages 43–44)

**IN STEP 4:** Once the oven door is closed, decrease the temperature to 350 degrees F and bake for 1 hour and 20 minutes. Decrease the temperature to 300 degrees F and bake for an additional 25 minutes, until golden brown and crusty.

### **Cinnamon-Walnut Loaf** (pages 45–46)

**IN STEP 4:** Once the oven door is closed, decrease the temperature to 350 degrees F and bake for 1 hour and 20 minutes. Decrease the temperature to 300 degrees F and bake for an additional 25 minutes, until golden brown and crusty.

### **Orange Chocolate Bread** (pages 50–51)

**IN STEP 4:** Bake for 1 hour and 20 minutes. Decrease the temperature to 300 degrees F and bake for an additional 1 hour, until firm to the touch with a dark chocolate-colored crust.

### **Sweet Perrin** (pages 54–55)

**IN STEP 4:** Once the oven door is closed, decrease the temperature to 350 degrees F and bake for 1 hour. Decrease the temperature to 300 degrees F and bake for an additional 1 hour and 45 minutes, until golden brown and crusty.

### **Soft Quinoa Sourdough** (page 90)

**IN STEP 4:** Bake for 1 hour and 20 minutes. Decrease the temperature to 315 degrees F and bake for an additional 1 hour, until firm to the touch.

### **Potato Rosemary Bread** (pages 91–92)

**IN STEP 4:** After baking for 30 minutes, decrease the temperature to 350 degrees F and bake for 45 minutes. Decrease the temperature to 300 degrees F and bake for an additional 1 hour, until golden brown and crusty.

### **Walnut–Wild Rice Bread** (pages 93–94)

**IN STEP 4:** After baking for 15 minutes, decrease the temperature to 400 degrees F and bake for 45 minutes. Decrease the temperature to 300 degrees F and bake for an additional 30 minutes, until golden brown and crusty.

### **Pumpkin-Rosemary Bread with Biga** (pages 95–96)

**IN STEP 4:** After baking for 20 minutes, decrease the temperature to 375 degrees F and bake for an additional 1 hour, until crusty and firm to the touch.

### **Arepas** (page 112)

**IN INGREDIENTS:** Should be  $\frac{1}{4}$  cup boiling water.

**IN STEP 2:** Using wet hands, form 6 to 8 balls of dough, about the size of a golf ball. Press each to form a  $\frac{3}{4}$ -inch-thick cake about 2 inches in diameter.