



## Round Bread

We shared this recipe and samples at our Joy of Herbs Mini Workshop at Missouri Botanical Garden on March 18, 2017.

### Wet ingredients

3 eggs  
2 T honey  
2 T granulated sugar  
¼ c canola oil  
¼ c cream cheese  
½ t rosemary

### Dry Ingredients

1 c glutenfree flour  
⅛ t salt  
¾ t baking powder  
¾ t baking soda  
¼ t xanthan gum  
¼ t cream of tartar

2 T finely chopped almonds  
2 T potato starch

Butter bottom and sides of 8 inch round pan.

Cut parchment paper to fit the bottom of the pan.

Mix wet ingredients in mixer bowl.

Beat 5 minutes on medium speed.

Stir dry ingredients together.

Add ingredients dry to wet ingredients.

Beat on medium speed.

Pour into prepared pan.

Bake at 325 for 30 minutes.

