



Sage Quick Bread, Glutenfree

Lois served this delicious bread at the Herbal Holidays event at Missouri Botanical Garden on November 10, 2018.

2 c glutenfree flour mix	½ t salt
¾ t baking soda	1 T plus 1 t dried sage
¾ t baking powder	1 large egg
½ t cream of tartar	¾ c milk
½ t xanthan gum	¼ c canola oil
3 T sugar	2 T honey

Preheat the oven to 350°.

Butter the sides and bottom of an 8 x 4 pan.

Whisk together the dry ingredients.

In a mixer bowl, mix the wet ingredients.

Add the dry ingredients to the wet ingredients and mix.

Turn into pan.

Bake 40 to 50 minutes; or until toothpick comes out clean.

Cool ten minutes in pan.

Remove to wire rack to cool.