

Millet Buckwheat Toasting Bread

FULL INGREDIENT LIST / SHOPPING LIST

- ¼ cup whole millet
- ¼ cup whole buckwheat
- ¾ cup boiling water
- 2-¼ tsp. Instant yeast
- 1 tbsp. Chia seeds, ground
- 6 tbsp. Warm water
- 2 tsp. Honey
- 120 g. millet flour
- 45 g. buckwheat flour
- 45 g. cornstarch
- 65 g. potato starch
- 47 g. tapioca starch
- 32 g. gluten free cornmeal
- ½ tsp. Xanthan gum
- ½ tsp. Salt
- 2 tbsp. Sesame seeds
- ¼ cup gluten free rolled oats
- ¼ cup honey
- 6 tbsp. warm water
- 1 egg (for the egg wash)
- 1 tbsp. Water
- 2 tbsp. Pumpkin seeds
- 2 tbsp. Sunflower seeds

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