

## *Gluten Free Sundried Tomato & Olive Quick Bread*

### INGREDIENTS

#### **Sundried Tomato Pesto:**

**½ cup sundried tomatoes  
packed in olive oil**  
**1 cup fresh basil leaves,  
packed**  
**3 tbsp of the sundried tomato  
oil (or use olive oil)**  
**¼ tsp kosher salt**  
**⅛ tsp black pepper**

#### **Bread:**

**Gluten-free, non-stick  
cooking spray**  
**¾ cup rice milk (or milk)**  
**1 tsp apple cider vinegar**  
**3 tbsp sundried tomato pesto**  
**1 large egg, lightly beaten**  
**1 ½ cups white rice flour**  
**½ cup tapioca starch**  
**1 tbsp sugar**  
**1 tsp baking soda**  
**1 tsp baking powder**  
**2 tsp dried Italian seasoning**  
**½ tsp kosher salt**  
**⅓ cup kalamata olives,  
chopped**  
**1 tbsp olive oil**

1. Preheat oven to 350° and spray 8" by 4" loaf pan with cooking spray. Place all the pesto ingredients in a food processor and process until almost smooth.
2. Combine the rice milk and apple cider vinegar and let sit for 5 minutes. Stir in the pesto and egg.
3. In a mixing bowl, whisk together the rice flour, tapioca starch, sugar, baking soda, baking powder, Italian seasoning and salt. Add the chopped olives to the flour mixture and toss them well to distribute the olives throughout. Add the wet ingredients to the dry and whisk to combine.

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4. Pour into the prepared pan and bake for 30-35 minutes or until the top is golden brown and a toothpick inserted into the center comes out clean. Brush the top of the loaf with the olive oil.
5. Let cool in pan for 15 minutes then remove to a wire rack to finish cooling or serve warm.

Yields 1 loaf

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