



Chocolate Peppermint Quick Bread

Ingredients

- 200 grams rice flour (I use a 50/50 blend of superfine white and brown rices)
- 80 grams potato starch
- 2 tsp psyllium
- 1 tsp guar gum
- 1/4 tsp salt
- 1/4 cup cocoa powder
- 1 tsp allspice
- 2 Tbsp cornstarch
- 2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 cup water
- 1/2 cup unsweetened jarred applesauce
- 2 ounces canola oil
- 1 tsp vanilla
- 2 tsp white vinegar
- 1 ounce chopped semisweet or dark baking chocolate
- up to 4 ounces crushed peppermint hard candy

Directions

- Preheat the oven to 350 degrees F.
- In a medium bowl, combine all dry ingredients. Stir together with a wooden spoon.
- Add the wet ingredients to the middle of the dry ingredients and stir to incorporate evenly into a thick batter.
- At the end, stir in the chocolate and peppermint bits.
- Scoop the batter into three paper non-greased gift-sized loaf pans (approximately 4x5 inch size) or into one large (9x5) greased metal loaf pan and spread the tops smooth with a spatula.
- Bake the loaves for 27 minutes, then remove to a wire rack and cook completely before wrapping and delivering as a gift or before slicing.