

# Gluten free, tapioca cheese bread

## Ingredients

	<b>Makes 6</b>	<b>Makes 12</b>
Tapioca flour	2 cups	4 cups
Baking powder	½ teaspoon	1 teaspoon
Salt	pinch	2 pinch
Coconut oil	1 ½ tablespoons	3 tablespoons
Psyllium husk	3 tablespoons	6 tablespoons
Goats cheese	2 oz	4 oz
Eggs	2	4
Water	As required	As required

## Method

1. Pre-heat oven to 200 °C
2. Add the first 7 ingredients to a food processor bowl in the order listed above. Mix as you add. Do not over mix!
3. Add enough water to make a sticky dough that holds together.
4. Flour your hands well and shape the dough like burgers or golf balls.
5. Place on a baking sheet.
6. Bake for 30 minutes at 200 °C.
7. Best eaten same day.



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