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Southern Rice Bread

- 1 cup sprouted yellow corn flour
- 1 cup cooked sprouted brown rice
- ½ cup sprouted brown rice or millet flour
- 3 teaspoons aluminum-free baking powder
- ½ teaspoon Celtic salt
- 1 ¼ cups whole milk, preferably raw or organic
- 1 egg, beaten, preferably pastured

Preheat oven to 425 degrees. Grease an 8" round ceramic cake pan or Pyrex dish; set aside. In medium bowl combine corn flour, rice, flour of choice, baking powder, and salt. Add milk and egg and stir until well combined. Pour into prepared pan. Bake for 30 minutes. Remove from oven; spread butter liberally on top. Cut into wedges and enjoy!