

## GF - Tomato Cheese Loaves

- 1 1/3 cups all-purpose gluten-free flour
- 1 teaspoon sugar
- 1 tablespoon gluten free baking powder
- 1 teaspoon garlic salt
- 1 teaspoon italian seasoning
- 1/2 teaspoon dried oregano
- 3 -4 roma tomatoes, chopped
- 1 teaspoon butter
- 1/4 cup unsweetened applesauce
- 2/3 cup milk
- 20 g edam cheese, shredded

### **Directions:**

1. Sift the flour, sugar, powder, salt, seasoning, and oregano in a bowl, making a well in the center.
2. Pour chopped tomatoes, butter, applesauce and milk into the well; blend by hand.
3. Scoop batter into lightly greased mini-loaf pan.
4. Sprinkle grated cheese over each loaf.
5. Bake for 25-30 minutes in a preheated 350\* oven.
6. Cool 5 minutes in pan, then turn out on rack to cool.