

Gluten Free Bread - adapted from Kathy Scholz

Prep time: 2 – 2 ½ hours

Bake time: 25 minutes

Total time: 3 hours

2 loaves

In a small bowl mix and set aside while prepping other ingredients, letting stand for at least 15 minutes to rise:

½ cup warm water (no hotter than 105F)
2 teaspoons sugar
4 teaspoons dry yeast

In a large bowl (I like to use my Kitchen Aid mixer bowl) combine:

2 cups white rice flour
2 cups tapioca flour
2 Tablespoons sugar
4 teaspoons xanthan gum
2/3 cup dry milk
1 ½ teaspoons salt

In a medium mixing bowl combine:

3 room temperature eggs-well beaten
4 Tablespoons melted butter or oil
1 teaspoon apple cider or rice vinegar
1 ½ cups warm water (no hotter than 105F)

Mix yeast mixture and set aside for at least 15 minutes

While yeast mix is rising, combine dry ingredients in large mixing bowl, and other liquid ingredients/eggs in a medium bowl.

Add all liquid ingredients to dry ingredients and mix well.

Beat on high for 2 minutes (I like to use my Kitchen Aid Stand Mixer, but you could beat with hand-held electric mixer or by hand)

Grease 2 bread loaf pans and divide dough into pans

Use the back of a spoon wet with water, or your hands wet with water to smooth out.

It will be somewhat lumpy, though.

Let rise until doubled, about 1 – 1 ½ hours in a warm, non-drafty place

Preheat oven to 350F

Bake for 20-25 minutes or until top is golden brown-may take longer.

Allow loaves to completely cool before removing from pan, or loaves will smooch

10-12 Sandwich buns: Use greased small pie tins, rounding out bottom with thumb. Evenly space filled pie tins on a cookie sheet for easier baking. Bake for 15- 20 minutes or so.

16-20 Smaller dinner rolls: Use greased muffin tins. Bake for 15-20 minutes or so.

Enjoy!

Recipe by Julie at www.JulieGrunklee.com