

Blue Barn Farms

GLUTEN-FREE BREAD RECIPE

WET INGREDIENTS:

- 3 large eggs
- 1 tsp cider vinegar
- 1/4 cup vegetable oil
- 1 1/4 cups very warm water

DRY INGREDIENTS:

- 2 cups white rice flour
- 1/2 cup potato starch
- 1/2 cup tapioca flour
- 1/3 cup cornstarch
- 1 Tbsp xanthan gum
- 3 Tbsp sugar
- 1 1/2 tsp salt
- 2/3 cup dry milk
- 2 1/4 tsp yeast

BREAD MACHINE METHOD:

1. Combine wet ingredients; pour carefully into baking pan.
2. Measure dry ingredients; mix well to blend. Add to baking pan. Carefully seat pan in bread maker.
3. Select Normal/White cycle; start machine.
4. After mixing action begins; help any unmixed ingredients into the dough with a rubber spatula, keeping to edges and top of batter to prevent interference with the paddle.
5. Remove pan from the machine when bake cycle is complete.

