

Sue's Pumpernickel Bread

1 large loaf

2 cups	brown rice flour
1/3 cup	tapioca starch
2/3 cup	potato starch
1/2 cup	skim milk powder
3 tblsp	granulated sugar
2 1/2 tsp	guar gum or xanthan gum
1 tblsp	cocoa powder
2 tblsp	sweet rice flour
1 tblsp	caraway seeds
1 tblsp	ground almonds
1 tsp	salt
1 tsp	gelatin powder
1 1/2 tblsp	instant yeast
1 2/3 cups	water
1 tsp	cider vinegar
3 tblsp	molasses
2	eggs
1	egg white (about 1/4 cup)
2 tblsp	canola or vegetable oil

Combine dry ingredients and set aside.

In bowl of mixer combine 2/3 cup water, vinegar, molasses and yeast. Let sit for about 5 mins for yeast to bloom. Add eggs and egg whites and mix until well blended.

With mixer on low add dry ingredients alternately with the remainder of the water until combined. Beat on medium for 4-6 minutes. Add oil and mix for another 2 minutes. Scoop into oiled pan. Let rise about 20 mins.

Bake at 400° for 50-60 mins until internal temperature reaches 190°.

Note: Gluten free bread will not normally rise higher than the sides of the pan. If you use a traditional loaf pan, the bread will turn out small loaves. I use ¼ steam tray pans, which is what is normally used on buffets in restaurants. Try this link, as this is where I get my pans.

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Table Pan, SilverBrowne Foodservice (88144) 4-Inch

Quarter-Size Steam Table Pan, Silver<img src=