

Sue's Baguette

2 cups	rice flour
1 1/3 cups	tapioca starch
6 tbsp	skim milk powder
1 tbsp	guar gum
1 tsp	salt
2 tsp	gelatin powder
1 tbsp	baking powder
1 tbsp	instant yeast
2 tbsp	white sugar
1 1/2 cups	warm water
1 tsp	cider vinegar
1/2 cup	egg whites
3 tbsp	oil

Makes 2 baguettes.

In bowl of mixer, place 1/2 cup of warm water, sugar, yeast, and vinegar. Let sit for 5 mins to allow yeast to bloom.

Mix together flours, gum, salt, gelatin and baking powder. Once the yeast has bloomed, add egg whites and blend. Add remainder of water and flour blend alternatively. Once all the water and flour blend are added, mix on high till the dough is smooth. Add oil and mix till well incorporated.

Prepare baguette pans with oil, or spray, and sprinkle with corn meal. Portion out the 2 loaves and use a spatula to even the tops.

Let rise in warm place for about 20 mins. Bake in 400° oven about 20 mins, till browned. Remove from oven and slide off pans to cool.