

Sue's Everyday White Bread

2 Large Loaves

3 cups	white rice flour
1 ½ cups	tapioca starch
1 cup	corn starch
½ cup	potato starch
2/3 cup	skim milk powder
4 tsp	guar gum
2 tsp	salt
2 tsp	gelatin powder (optional, but I usually use)
4 tsp	instant yeast
6 tbsp	white sugar
3 cups	warm water
2 tsp	cider vinegar
2	eggs
2	eggs whites (1/2 cup)
½ cup	butter (melted)

Combine dry ingredients and set aside.

In bowl of mixer combine 1 cup water, vinegar, sugar and yeast. Let sit for about 5 mins for yeast to bloom. Add eggs and egg whites 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 butter and mix for another 2 minutes.

Raw dough will weigh approximately 1825g for the 2 loaves. Using a scale to weigh out the loaves is the easiest way to divide into loaves. Scoop dough into oiled pans. Let rise about 20 mins till dough has increased by about half.

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

Raisin bread – add per loaf 2/3 cup raisins, 1 tsp sugar, 1-2 tsp cinnamon, pinch of nutmeg

Each loaf will make about 7 hamburger buns, or about 24 dinner rolls, or a combination.

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.

https://www.amazon.ca/gp/offer-listing/B0081UKOTI/ref=as_li_tf_tl?ie=UTF8&camp=15121&creative=330641&creativeASIN=B0081UKOTI&linkCode=am2&tag=sueglufrebak-20>Browne Foodservice (88144) 4-Inch Quarter-Size Steam Table Pan, SilverBrowne Foodservice (88144) 4-Inch Quarter-Size Steam Table Pan, Silver<img src=