Hill's Mills & Mixers
BOSCH Kitchen Centre
~products for better health

RICE BREAD - GLUTEN FREE

5 cups Rice flour
2 ½ cups Tapioca Starch
4 tsp Xanthan Gum
3 tsp Salt
¼ cup Sugar
3 ½ cups Warm Water, divided
3 tbsp Yeast
½ cup Vegetable Oil
6 Eggs
2 tsp Vinegar

Sift first four ingredients together (if you have not already pre-mixed them). Dissolve 1 tbsp of the sugar and the yeast in ½ cup of the warm water. Set aside. Add the rest of the sugar, warm water, oil, eggs, and vinegar to the dry ingredients. Mix on high for 1 min. Add the yeast and mix on high for 4 min. Spoon into three greased loaf pans and set in a warm place to rise. Only let rise to the top of the pans. Bake at 400 degrees for 40 – 45 mins.

Variation: Flax Seed Bread
Put ½ cup of flax seed in the blender and blend on high for 1 minute. Add the 3 cups of warm water to the flax seed and blend on high for 2 – 3 min. This mixture will be very thick. Add this mixture to the bread along with the oil, eggs, etc. It makes a very nice-tasting, brown-bread with high fiber.

Ruby Hill | Hill's Mills & Mixers | 403-327-3529 or TF 1-866-327-3559