



*Hill's Mills & Mixers*

**BOSCH** Kitchen Centre

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## **RICE BREAD** (contributed by Karen & Bernie Fehr)

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.

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