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