

Gluten-Free Hamburger Bun

| Ingredients | % |
|-----------------------------------------------|--------|
| Expandex [®] Modified Tapioca Starch | 19.4 |
| White Rice Flour | 21.2 |
| Potato Flour | 1.8 |
| Xanthan Gum | 0.5 |
| Water (110°F) | 33.5 |
| Cider Vinegar | 0.9 |
| Clarified Butter | 7.0 |
| Eggs, Large | 9.5 |
| Granulated Sugar | 4.4 |
| Salt | 0.9 |
| Yeast | 0.9 |
| | 100.00 |

Makes four hamburger buns.



Gluten-Free* Hamburger Bun

Procedure

1. Preheat oven to 375 degrees Fahrenheit. Lightly coat individual 4" springboard pans with vegetable spray.
2. In a large bowl blend all dry ingredients, except sugar.
3. In a separate bowl mix warm water, yeast and sugar. Allow yeast to foam and activate.
4. Once yeast has activated, add all remaining wet ingredients.
5. Combine wet and dry ingredients and mix on medium speed for 5 minutes.
6. Divide batter between the 4 pans, making sure to spread batter evenly over the bottom.
7. Proof for 30 minutes.
8. Brush with melted butter and sprinkle with sesame seeds.
9. Bake for 30 minutes or until golden.



* Does not contain gluten from wheat, oats, rye or barley.