

## Gluten-Free White Bread

Ingredients	%
<b>Yeast Mixture</b>	
Water (appr. 105°–115° F)	10.00
Sugar	4.00
Yeast	0.55
<b>Wet Ingredients</b>	
Water (appr. 105°–115° F)	14.00
Egg Whites	10.80
Vegetable Oil	5.00
Apple Cider Vinegar	0.30
<b>Dry Ingredients</b>	
Expandex <sup>®</sup> Modified Tapioca Starch 160901	31.50
Rice Flour	20.10
Benesoy <sup>™</sup> 6410 Low Fat Soy Flour (Devansoy)	2.00
Salt	1.00
Keltrol <sup>®</sup> F Xanthan Gum (CP Kelco) <sup>1</sup>	0.75
	100.00



<sup>1</sup>Xanthan gum levels may be reduced or eliminated. Adjust percent levels by increasing Expandex<sup>®</sup> Modified Tapioca Starch and/or flour.

# Gluten-Free\* White Bread

## Procedure

1. Prepare the yeast mixture by dissolving the sugar in water, then sprinkling the yeast on top of the water. Set aside in a warm place for at least 10 minutes.
2. Weigh and blend all dry ingredients.
3. Add all of the wet ingredients except water to the dry ingredients and mix gently by hand.
4. Add the yeast mixture and mix for 1 minute (a mixer with a flat beater on a low setting is recommended).
5. Continue mixing and add remaining water until batter is well blended.
6. Place batter in a lightly greased loaf pan. Cover and proof for 1 hour.
7. Bake at 400° F for 25 to 30 minutes or until done.
8. This recipe may also be prepared in a standard bread machine.



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