

Gluten-Free White Bread

Ingredients	%
Yeast Mixture	
Water (appr. 105°–115° F)	10.00
Sugar	4.00
Yeast	0.55
Wet Ingredients	
Water (appr. 105°–115° F)	14.00
Egg Whites	10.80
Vegetable Oil	5.00
Apple Cider Vinegar	0.30
Dry Ingredients	
Expandex [®] Modified Tapioca Starch 160901	32.25
Rice Flour	20.10
Benesoy [™] 6410 Low Fat Soy Flour (Devansoy)	2.00
Salt	1.00
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	100.00



Gluten-Free* White Bread

expandex®
MODIFIED TAPIOCA STARCH

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.



This formulation can be adapted to your unique needs. For more information, contact our technical support staff at www.expandexglutenfree.com or 800-443-2746.