

Ingredients

- 1 cup Expandex[®] Modified Tapioca Starch
- 1 cup White Rice Flour
- 1/2 cup Corn Starch
- 2 1/2 tbsp Soy Flour
- 1/4 cup Granulated Sugar
- 1 1/4 tsp Xanthan Gum
- 1/2 tsp Salt
- 2 1/4 tsp Active Dry Yeast

- 1/4 cup Vegetable Oil
- 1/2 cup Water (110°F; warm from tap)
- 1 Whole Large Egg

Yields depend on size of crackers.



Gluten-Free* Crackers

Procedure

1. Preheat oven to 400 degrees Fahrenheit.
2. Measure and blend all dry ingredients using a stand mixer with a dough paddle.
3. Add in egg and vegetable oil to dry ingredients and blend gently at low speed (dough will be crumbly).
4. Slowly add warm water until well blended.
5. Increase mixer speed to medium and mix for 5 minutes. Check consistency after 2 minutes. Add 1-3 tablespoons of water, if necessary, to get a workable consistency. Continue mixing for 3 more minutes.
6. Dough should be light and slightly sticky, not firm. Grease hands and rolling pin for easier handling.
7. Roll dough out on clean surface lightly coated with corn starch. If dough is too sticky, rub with a small amount of corn starch. Roll out to about 1/8 inch thickness.
8. Brush melted butter over dough. Cut dough into the desired size and shape.
9. Place crackers individually onto a non-stick pan or baking sheet. Space evenly apart.
10. Bake at 400°F for 8-9 minutes.
11. Set crackers aside to cool for at least 15-20 minutes. (The longer they cool the crunchier they become).

Note: On step #8, jazz up your crackers by adding oregano, basil, onion powder, garlic or parmesan cheese. Be creative! Your crackers will stay fresh if stored in a paper bag.

