

Gluten-Free* Hamburger Bun

Ingredients

7/8 cup Expandex[®] Modified Tapioca Starch

3/4 cup White Rice Flour

1 tbsp Potato Flour

1 tsp Xanthan Gum

3/4 cup Water (110°F)

1 tsp Cider Vinegar

3 tbsp Clarified Butter

1 whole Large Egg

2 tbsp Granulated Sugar

1 tsp Salt

1 1/2 tsp Yeast

Makes 4 hamburger buns.



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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.

