

## Ingredients

Makes one 8 inch loaf plus 2–3 dinner rolls; or one 9 inch loaf

1  $\frac{3}{4}$  cups Expandex<sup>®</sup> Modified Tapioca Starch 160901

1  $\frac{3}{4}$  cups White Rice Flour

3 tablespoons Soy Flour

$\frac{1}{4}$  cup Granulated Sugar

1 tablespoon Active Dry Yeast

1  $\frac{1}{2}$  teaspoon Salt

3 Egg Whites

$\frac{1}{4}$  cup Vegetable Oil

$\frac{1}{2}$  teaspoon Apple Cider Vinegar

1 cup Water (110°F: hot from the tap)



# Gluten-Free\* White Bread



## Procedure

1. Measure and blend all dry ingredients using a stand mixer with open blades (dough paddle, not dough hook).
2. Add in egg whites, vegetable oil and apple cider vinegar to dry ingredients at low speed and blend gently (dough will be crumbly).
3. Slowly add hot water until well blended at low speed.
4. Increase mixer speed to medium and mix for 5 minutes (dough will be the consistency of a thick cake batter).
5. Preheat oven to 375° F.
6. Spray bread pan with cooking spray (heavier on the bottom and lighter on the sides of pan).
7. Pour dough into pan (dough should fill about ½ of the pan) and cover with a damp cloth (make sure cloth is not sticking to the top surface of the batter).
8. Set pan in a warm place (on top of oven) until bread has risen just under the lip of the loaf pan (sometimes it will take about 30 to 60 minutes).
9. Score the top of the bread with 3 diagonal cuts before placing in oven.
10. Bake for 25–28 minutes or until crust is golden brown.
11. Let bread cool down for about 5 minutes and then remove from pan.
12. Allow the bread to completely cool (about 1 hour) on a cooling rack, before slicing.

Baking Tips: Do not slice bread while it's still warm. Slicing bread while trying to cool down will cause your bread to lose its desired size, shape, and crown. Bread can be stored in freezer for longer shelf life if desired, otherwise it can be refrigerated to maintain freshness. If making one 8 inch loaf of bread, excess batter may be used for making a couple dinner rolls or 2–3 hamburger buns in mini springform pans.

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