

NOTE: Read all labels to insure that all ingredients are gluten free.

Clover Leaf Dinner Rolls

3 ½ Cups Tom Sawyer GF flour
2 T Sugar
1 t Salt
1 t GF double acting baking powder
1 t Vinegar (rice, wine or other GF)
1 T Quick action dry yeast
¾ Cup Warm water (100 – 105 F)
6 T Olive oil
2 ea Eggs (beat slightly)

Place warm water in a container and add sugar and yeast. Mix well and set aside. Preheat oven to 375 F.

Sift flour, salt, baking powder together into a large mixing bowl and make shallow depression in center of mixture.

Place beaten eggs, olive oil, yeast mixture and vinegar into small bowl and mix well. Pour this mixture into the shallow depression in the dry ingredients, mix well, then beat with spoon until the dough is smooth, sticky, and develops a sheen. Dough should make a peak and the top just begins to fall over. Add a tablespoon of water or flour at a time to dough mixture for proper peak. Shape dough into ball and let stand for 10 minutes.

Grease or oil a muffin tin well. Oil your hands very well and keep oil available to keep hands oiled. Form dough balls about the size of a ping pong ball and place three into each muffin tin hole. Continue to fill muffin tin.

Let rise in warm place until rolls are double in size. Place into oven and bake for about 15 to 20 minutes or until nicely brown. If you brush the tops of each roll with a water and egg white mixture or sugar water, this will assist browning.