

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

Gluten Free White Bread

In a small container or jar, add:

¼ cup Warm water (105 – 110 degrees F)

1 T Sugar (mix sugar and water well)

1 package Quick rise dry-yeast

Sprinkle yeast over top of sugar and water mixture, mix well and set aside. Mixture should develop a nice foam on top.

Add to a large mixing bowl:

4 cups TOM SAWYER gluten free flour

6 T Non-fat dry milk

1 t Salt

2 t Gluten free Baking Powder

Mix dry ingredients well and set aside

In a medium-mixing bowl, add:

¾ cup Liquid Egg Substitute (recommend Egg Beaters or equivalent)

3 T Vegetable Oil

1 ¼ cups plus 2 T Warm water (105 – 110 degrees F)

1 t Vinegar (gluten free – suggest rice, wine, or apple)

Add yeast preparation and mix well. Add wet ingredients slowly to dry ingredients while blending well.

Hand beat to develop a slight sheen to the dough. The dough needs to be very soft and sticky and may require more flour or liquid to be added to achieve the proper soft dough.

Add one tablespoon of flour or liquid at a time until the dough reaches a point that a peak pulled up from the dough will just drop over at the very top. If the dough is too soft, the rise will collapse during baking and if not soft enough, the rise will be poor. Place dough into a well greased and floured (gluten free flour) loaf pan approximately 9”x 5”x 4” or any other pan of your choice that will hold the dough. Set aside in a warm place to rise until double in size.

After proper rise, place in preheated oven at 425 degrees F for about 50 minutes or until fully baked. Inside loaf temperature will be 190 degrees F when done. The 425 degree temperature will produce a hard crust. Bake at a lower temperature of 375 degrees for softer crust, but baking time will be longer.