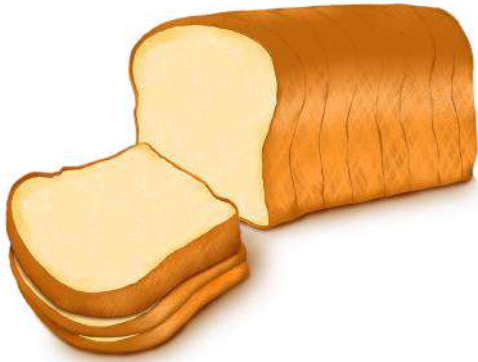


Gluten Free Bread



Ingredients

- 2 1/2 tsp active dry yeast
- 3 1/2 Tbsp sugar , divided
- 1/4 cup warm water , 110 degrees
- 1 1/4 cups milk , warmed to 110 degrees
- 2 Tbsp canola oil
- 2 Tbsp butter , softened, plus more for bread pan
- 3 large eggs
- 1 Tbsp lemon juice
- 2 cups (320g) white rice flour*
- 1/2 cup (66g) tapioca flour*
- 1/2 cup (81g) potato starch*
- 1/3 cup (46g) cornstarch
- 1 Tbsp xanthan gum
- 1 3/4 tsp salt
- 1 tsp baking powder

* you could also substitute 3 cups of your favorite GF Flour blend in recipe and omit Xanthum gum if your blend contains it already.

Total time: 2 hours

Instructions:

1. Pour yeast into the bowl of an electric stand mixer, along with 1/2 tsp sugar and 1/4 cup warm water. Whisk to dissolve yeast, then let rest 5 - 10 minutes to proof yeast. Add in remaining 3 Tbsp + 1 tsp granulated sugar, the milk, canola oil, butter, eggs and lemon juice. Fit mixer with paddle attachment and whip on low speed to blend.
2. Add in all remaining ingredients and mix on low speed to combined, then increase to medium speed and mix 5 minutes. Near the end of mixing the batter should have a consistency similar to a quick bread like banana bread.
3. Pour bread dough into a buttered 9-by-5-inch baking dish and spread to both ends with a rubber spatula. Smooth top with wet spatula, while slightly doming loaf. Wetting the top will also prevent it from drying out while it rises since it won't be covered - plastic can easily stick so I don't recommend using it).
4. Transfer to a warm place free from draft to rise for 1 hour - 1 hr 15 minutes. Preheat oven to 375 degrees during last 10 minutes of rising. (Be gentle with loaf once it has risen, it is a delicate loaf so if you tap it too hard on counter or in oven it will likely deflate, so move gently).
5. Bake bread in preheated 375 degree oven for 20 minutes, then reduce oven temperature to 350, tent loaf with foil and bake 20 minutes longer or until loaf is done (top center of loaf should no longer be doughy).
6. Cool in loaf pan several minutes then invert onto a wire rack to cool completely. Once cool, store in airtight container or resealable bag in refrigerator. Slice into 1/2-inch slices. Best when warmed slightly before eating.