

GFCF White Sandwich Bread

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- 1 1/2 cups rice flour
- 1/2 cups tapioca Starch
- 2 TBSP sugar
- 1 TBSP xanthan gum
- 1 TBSP dry yeast
- 1 tsp salt
- 1 large egg
- 2 TBSP oil
- 1 tsp apple cider vinegar
- 1 1/3 cup warm soy milk *

Directions

Combine rice flour, tapioca starch, sugar, yeast, xanthan, and salt in a heavy duty mixer.

Mix in egg, oil, vinegar, and milk. Beat on high speed for 3 minutes to increase air volume in the dough.

Scoop dough into an oil coated 8x4 inch loaf pan.

Let rise on top of preheating oven for 30 minutes or until dough doubles in size.

Brush the top of the loaf with 1 tbsp melted butter or vegetable oil (DON'T SKIP THIS STEP with this recipe or the crust will be dry and chalky!)

Bake in preheated 350 degree oven for 50 minutes.

If you aren't going to eat within 24 hours, bread may be sliced and frozen. Remove one slice at a time from freezer as needed. Defrost frozen bread in microwave before toasting.

* You could use regular milk if you do not need dairy free.

**You could also use 1 1/3 cup water and 1/4 cup Vance's Dairy Free powder for a soy milk substitute.