

TAPIOCA BREAD



GF DF SF NF



- 2 cups rice flour
- 1 ½ cups tapioca flour
- ¼ cup sugar
- 1 ½ tsp xanthan gum
- ¾ tsp salt
- 1 Tbsp dry yeast
- ½ cup lukewarm rice milk (or milk substitute or water)
- 2 tsp sugar
- ¼ cup shortening
- 1 ¼ cup hot water
- 1 tsp vinegar
- 2 eggs plus 2 eggs whites



Grease two loaf pans and dust with rice flour.

Preheat oven to 400° F.

Combine flours, sugar, xanthan gum, and salt in large bowl of heavy mixer. In separate bowl, sprinkle yeast into the lukewarm rice milk with 2 tsp of sugar and let dissolve. Melt shortening in the 1 ¼ cups hot water. Shortening mixture and vinegar into dry ingredients and blend on low. Add egg and whites and beat a few seconds to combine. Add the dissolved yeast. Beat at highest speed for 3 ½ minutes.

Spoon dough into prepared pans. Let dough rise for 40-60 minutes.

Bake for 50-60 minutes, cover after the first 10 min with aluminum foil.

