

## **My Favorite White Bread Recipe – GF, VEG**

### ***Wet Ingredients:***

¾ cup eggs – beat for 2 or 3 minutes. (Use sufficient eggs to measure ¾ cup)  
1-1/4 cup warm water (not hot)  
¼ cup oil  
1 teaspoon white vinegar

### ***Dry Ingredients:***

1 cup rice flour  
½ cup Amaranth flour  
½ cup Sweet Sorghum  
½ cup potato starch  
½ cup tapioca flour  
1/3 cup cornstarch  
1/3 cup dry milk  
1 rounded T. Xanthan Gum  
3 Tablespoons sugar  
1 rounded teaspoon salt  
1 package yeast

### ***Directions:***

Beat eggs in a large bowl for 2 or 3 minutes until frothy. Combine with the other wet ingredients and pour into bread machine pan.

Combine all the dry ingredients including the yeast and/or seeds and mix together. Pour dry ingredients on top of the wet ones in the bread machine pan.

Look into bread machine after it has run for a few minutes. Use spatula to push any flour stuck to side of pan into the dough. If need be, add a few drops of water so that the dough looks something like mashed potatoes. If dough looks too runny, add about a tablespoon or two of rice flour. Bread making is not an exacting science due to fluctuating temperatures in the summer and winter and moisture content of ingredients.

If making bread by hand allow dough to rest in a warm place for 20 or 30 minutes. Stir or gently knead very briefly. Repeat in 30 minutes. Then place in greased or Teflon bread pan and allow to rise in a warm place about 45 minutes. Bake in 375° oven for 15 minutes, then place a piece of foil loosely over the bread to prevent it from burning (shiny side up to deflect the heat away from the top of the bread). Bake another 20 minutes.

Options: Add 2 T. caraway seeds or other herb (or)  
Add 2 T. Cinnamon, ½ cup chopped walnuts, 1 C. raisins or mixture of raisins and dry cranberries. You may need to add a little more water. This makes a larger loaf.

Submitted by: Betty Seppi