

GLUTEN-FREE DOORWAY

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‘Gluten-Free Basic Yeast Bread’

Spray (3) 5 ½ x 3 ½ -inch mini-baking pans with Crisco Olive oil Cooking Spray (which is wheat free). Smooth cooking spray in the pan with fingers.

Step 1: In a large bowl, blend together :
2 ½ tablespoons extra light olive oil
1 Tablespoon brown sugar.

*Separately, dissolve ½ teaspoon instant coffee crystals in ½ cup slightly warm milk. Add 1 teaspoon apple cider vinegar and ½ teaspoon vanilla extract. Stir all together.

*Into the olive oil and brown sugar, mix 1 whole egg and 1 egg white with an electric mixer, then mix in the milk mixture. Set aside.

Step 2: In a small bowl, mix together:

2 teaspoons rapid rise yeast
½ cup warm water (110-115 degrees)
1 teaspoon sugar
{ Yeast will rise and become foamy within 3-5 minutes, if active. Do not use if not active. }

Step 3: In a medium bowl, whisk together:

2 cups “All-Purpose Blend”
1 teaspoon salt
1 teaspoon xanthan gum
1 teaspoon unflavored gelatin
1 teaspoon egg replacer

Step 4: With an electric mixer, mix together Step 1 and Step 2, then add Step 3 and mix for two minutes.

Divide batter into the three baking pans, then cover with plastic wrap that has been sprayed with cooking spray. Allow to rise in warm place until almost doubled – about 40 minutes. Gently place in a preheated 400-degree oven for 30-35 minutes. To prevent over-browning, tent bread with aluminum foil after 5-10 minutes of baking. (Have foil shaped and ready to place over all 3 pans without pulling out oven rack. *Be sure to use an oven mitt!* When done, remove bread from oven and allow to cool for 5 minutes in pans. Remove loaves from pans and place on a baking rack until cool. (Do not slice for at least 30 minutes.) Slice gently with a serrated bread knife, cutting in a sawing motion. When completely cooled, store bread in a zip lock bag or air-tight container.

Note: After the first day, it is better to keep bread in the refrigerator. Slice refrigerated bread and warm in microwave for a few seconds to return freshness. Butter, if desire, and enjoy! Also, sliced bread is good toasted. Since slices are smaller than regular bread, stick a steak knife into the top of the bread to easily lift it out of the toaster.