

Yeast Free Rice Bread--Zojirushi Bread Machine

3 eggs slightly beaten
1 tsp. GF vinegar
1/3 cup margarine softened
1 3/4 cup warm water
3 cups Gluten Free flour mix (2 cups rice flour (brown or white) 2/3 cup potato flour, 1/3 cup tapioca flour)
2 to 3 Tbsp. Xanthum gum or Guar Gum
1 1/2 Tbsp. Saf yeast
2/3 cup non-instant milk powder
1 1/2 tsp. salt
1/4 cup sugar

Put eggs and vinegar in the bread pan first. Mix dry ingredients including the yeast in a large cup and add to the pan. Pour water and softened margarine in last. Start on the shortest cycle if using other type of automatic bread machine. If using a Zojirushi, use Home made menu and program it to mix 7 min. rise 90 min. Rise 2 for 0 min. Knead 2 for 0 min. and bake 60 min. The machine will remember that cycle the next time you want to make this bread on the Home Made menu.

* Rice breads will stale quickly. If the baked product will not be eaten within 2 days, slice, wrap and freeze to ensure minimum loss of moisture and flavour. Breads can be frozen for 1 to 2 months. Most gluten free breads taste better toasted or warmed.

Bosch Kitchen Centre
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