

Rice Bread

2 Teaspoons sugar
1 scant Tablespoon dry yeast
1/2 Cup water
2/3 Cup powdered milk (optional)

1 1/2 Teaspoons salt
1/4 Cup oil or melted, cooled shortening
3 Cups white rice flour or
(1 Cup whole wheat and 2 cups white flour)
1/4 Cup sugar
3 1/2 Teaspoons xanthan gum or 1 package Knox unflavored gelatin
2/3 Cup powdered milk (optional)
1 1/2 Teaspoons salt
1/4 Cup oil or melted, cooled shortening
1 1/4 Cups water or milk
2 large eggs

Dissolve: Sugar and yeast in the 1/2 cup water/milk and set aside until foamy.

Mix: Remaining ingredients in Bosch mixing bowl using the dough hook. Add yeast mixture and mix on low speed until blended, then on high speed for 2 minutes.

Let: Rise to fill the bowl and beat it down twice. (Beat down by using the momentary switch 2 or 3 times)

Then pour: Into a greased loaf pan and drop on counter 5 to 10 times to settle dough into the corners. With knife, smooth the very soft dough on top and let rise until the first cracks appear on the top of the loaf.

Bake: At 400° for 10 minutes, then cover with aluminum foil, tent and bake for another 40 minutes.

With glass pans you can see when the sides are golden and the bread is done. Store in cupboard, refrigeration makes it crumbly. It will keep 5 to 7 days without molding. It can be frozen, but slice first, and when thawed, again store in cupboard.

Makes great pizza crust - spread thinly on a pizza sheet with spoon.

Kitchen Resource

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