



40 Minute Dinner Roll

(Inspired by 40-Minute Hamburger Buns from Taste Of Home)

This is the best dinner roll we have tried to date and it is fast! It has the right texture and taste.

2 tablespoons yeast
1 Cup plus 2 Tablespoons warm water
1/3 Cup canola Oil
1/4 cup sugar
1 Egg
3 Cups GF Flour blend
1 Tablespoon Xanthan gum

In a large bowl, dissolve yeast in warm water.

Add oil and sugar.

Let stand for 5 minutes, yeast will be bubbly and foaming.

Add Egg, xanthan gum and 2 cups of flour.

Beat with a mixer for 4 minutes to activate the xanthan gum.

Work in last cup of flour with your hands kneading it in to make a soft dough.

Divide into 12 equal balls and place on a greased cookie sheet.

If you want the rolls to be smoother lightly wet your hands and smooth the tops of the rolls.

Preheat oven to 425.

Cover the rolls with a damp tea towel and let rise for 10 minutes.

Bake for 10 minutes or until golden brown on top.

<http://www.lincolntent.com/GFCF-Bread.html>