

## Gluten Free Brioche (Enough for 4 1 pound loaves)

1 cup brown rice flour  
1 cup tapioca starch flour  
3 ¼ cups cornstarch  
2 T yeast  
2 t salt  
2 T xanthan gum  
2 ½ cups soy milk or Almond milk  
4 large eggs  
1 cup oil  
1 T Vanilla  
Egg Wash (1 egg beaten with 1 T of water)

Whisk together flours, starch, yeast salt and xanthan gum in a 5 qt bowl  
Combine liquid ingredients and gradually mix into dry ingredients without kneading use a mixer with a dough hook.  
Cover (not air tight) and allow to rest at room temperature for 2 hours.  
Use or refrigerate for 7 days. Best if refrigerated 24 hours.

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With wet hands take out a ¼ of dough and shape it into a ball. Gently Shape into a loaf. You can wet hands to smooth but do not use too much water as to make dough soggy

Allow to rise make in loaf pan for 90 min.

5 min before baking time turn on oven to 350

Top with wash and sprinkle with sugar if desired

Bake for about 40 - 45 min until Carmel brown and firm

Remove from pan Allow the bread to cool on a rack before slicing and eating

Bread Recipe is from Healthy Bread in Five Minutes a Day: 100 New Recipes Featuring Whole Grains, Fruits, Vegetables, and Gluten-Free Ingredients

They have a website at <http://www.artisanbreadinfive.com/>

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