

Crusty Dinner Rolls
(Slightly modified from Living Without)
Makes 12 rolls

3/4 cup warm water (below 115 degrees)
1 teaspoon sugar
1 1/2 teaspoon active dry yeast
1 cup brown rice flour
1/4 cup tapioca starch
1/4 cup potato starch flour
1 teaspoon xanthan gum
3 Tablespoons vegetable oil
2 Eggs
1/2 teaspoon red wine vinegar



Spray a 12 cup muffin pan with pam
In a measuring cup combine yeast, water and sugar. Stir to dissolve and let set until it foams 5 to 10 minutes
Mix oil, eggs, vinegar and yeast mixture in a food processor. Mix together flours, starch and xanthan gum.
Add to food processor. Processor for 3 minutes. Will be a very soft dough closer to a batter. Scoop into muffin pans. I used a 1/2 cup measuring cup to do this. Cover and let rise for 25 minutes Preheat oven to 375. Bake for 20 to 25 minutes

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