



### **Dinner Rolls – Gluten free**

Inspired by white bread in Gluten Free On a Shoestring  
(takes an hour and half to make raise and bake)

1 ½ Cups all purpose gluten free flour  
1 teaspoon xanthan gum  
2 teaspoon yeast  
1/8 teaspoon cream of tartar  
1 Tablespoon sugar  
3/4 cup almond milk  
1 Tablespoon olive oil  
½ teaspoon apple cider vinegar  
1 Egg

Yield 6 rolls

Beat egg whites till soft peak. Mix dry ingredients. Grease a muffin pan with pam. Add oil vinegar, milk and egg yolk to dry ingredients. Mix well. Stir in Egg white. Spoon into muffin pan Cover and let rise in warm humid place 30 to 45 min. Heat oven to 375. Bake for 35 min until brown.

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