

## **Hamburger Buns – Gluten free**

Makes 12

6 Cups all purpose gluten free flour  
4 1/2 t xanthan gum  
2T and 1/2 t yeast  
1/2 t cream of tartar  
4 T sugar  
2 Cup Soy Milk  
1 c almond milk  
1/2 C olive oil  
2 t apple cider vinegar  
4 Beaten Egg whites

Beat egg whites till soft beak. Mix dry ingredients. Grease 12 oven proof soup or salad bowls with pam. Add oil vinegar, milk and egg whites to dry ingredients. Beat slowly with dough hooks. Scrape down bowl. When mixed beat for 6-8 minutes on high to activate xanthan gum. This will make a fairly stiff batter.

Put 1/2 cup batter in each bowl. Cover and let rise in warm place 30 to 45 min. (If your house is cold boil a cup of water and put it in a cooler with the bread to raise)

While dough is rising heat oven to 375. Bake for 35 min until brown. Cool for 10 minutes then take out of pan and cool on rack.

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