



Miracle Rolls

Dry Ingredients – mix together

1 Cup white rice flour

¼ cup potato starch

¼ cup tapioca starch

2 t baking powder

1 t xanthan gum

Wet Ingredients – mix together

1 Large Egg

1 t cider vinegar

¼ C Oil

¾ cup water

Preheat oven to 350.

Gently mix dry and wet ingredients together with a spoon. Then beat with hand mixer for 2-3 min

Use the moon pie pan Mom gave me for my birthday
Makes 9 rolls

Bake for 20 - 25 min.

The rolls do not brown. (cooked 30 min first time trying to get to brown)



Allow to cool and remove from pan.

Recipe is from A User Guide to the GF/CF Diet for Autism, Asperger Syndrome and AD/HD
by Luke Jackson you can find it and other books on Autism and Asperger Syndrome at
<http://www.jkp.com/>

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