

Pull-Apart Honey Rolls



Modified version from Living Without
MAKES 12

2 to 2 1/2 Cups GF Flour Blend

1/2 Tablespoon xanthan gum
1/8 teaspoon cream of tartar
1/4 teaspoon salt
1/2 Tablespoon yeast
1/4 Cup Canola Oil
1 Tablespoon Honey
1 Medium Egg + 1 egg white
1 Cup warm Almond Milk

Glaze

1 egg
1 Tablespoon Honey
2 Tablespoons Canola oil



Before the rolls have raised



After glazed before baking

Spray 8X8 glass sq pan. In mixer with dough hooks mix dry ingredients (first 5 ingredients) in small bowl. Add oil, honey, egg, and milk in a slow stream and beat for 6 minutes scraping sides. Dough should be thick and smooth but still a little sticky. If too wet add more flour a little at a time needing it in to the right consistency Makes me think of sweet bread dough. Get hands wet and form dough into 12 equal balls, about what fits in palm of hand, placing in the glass dish. Heat a glass of water in the microwave for a minute then put the rolls in the microwave to raise for an hour. Original recipe said would raise to 150 percent mine were about double and turned out fine. Preheat oven to 375. Mix Glaze and brush on rolls. Bake for 25-30 minutes until tops are golden brown.

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