

White Rice Bread

This is a basic white bread recipe good for sandwiches.

Ingredients

- 3 eggs
- 1 tablespoon cider vinegar
- 1/4 cup olive oil
- 1/4 cup honey
- 1 1/2 cups milk
- 1 teaspoon salt
- 1 teaspoon xanthan gum
- 1/3 cup tapioca flour
- 1/2 cup potato starch
- 1/2 cup soy flour
- 2 cups white rice flour
- 1 tablespoon active dry yeast

Instructions

1. Add the wet ingredients to the bread machine.
2. Slowly begin adding the dry ingredients in the order listed. Try to cover the entire surface of the wet ingredients evenly as you pour.
3. Set your bread machine to "whole grain" or "dark" setting and turn it on.
4. After the final mix, wet your hand, reach through the dough and remove the dough hook from the bottom.
5. Let the bread cool completely before removing it from the machine.