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Soft Sandwich Bread (gluten free)

Craving good, soft, delicious bread? There's no need to go without anymore! This is my go-to bread recipe that might make you say goodbye to expensive store-bought loaves! Follow directions exactly for amazing results.

Makes: 1 9x5 loaf

INGREGIENTS:

Dry Mix:
1 cup brown rice flour (4.0 oz.)
1 cup corn starch (4.6 oz.)
1 cup tapioca flour (4.0 oz.)
2 ½ tsp. xanthan gum

1 ½ tsp. salt
1 Tablespoon baking powder

Wet Mix:
3 large eggs, room temperature

1 tsp. apple cider vinegar
¼ cup butter, softened

Yeast Mix:
1 cup water
3 Tablespoons sugar
1 packet active dry yeast

GETTING READY:

1. Set out eggs and butter to bring them to room temperature
2. Prepare your bread pan: Grease bottom and corners only...not sides

LET'S GET STARTED:

1. In large mixing bowl, whisk together dry ingredients (brown rice flour, corn starch, tapioca flour, xanthan gum, salt, and baking powder). Set aside.
2. Proof the yeast as follows: In microwavable measuring cup, heat the water to about 100° (in my microwave that takes 25 seconds)
3. To the hot water, add the yeast packet and the sugar. Give a quick stir and set aside to proof for 5 minutes. This will show that your yeast is alive.
4. While you are waiting for yeast to proof, in a medium mixing bowl, mix together your wet ingredients (eggs, apple cider vinegar, and butter).
5. Add this wet ingredients mix into your dry ingredients. Mix on low until everything is combined (it will be crumbly).
6. After 5 minutes have passed, take a look at your yeast mix. It should be starting to foam to let you know it's alive. If it is foamy, continue to step 7.
   If your yeast is not foaming, it may indicate that it is not alive. Check your package for expiration date, and if needed, try a different package. **If the yeast is not alive, do not continue with the recipe, as you will just be wasting your ingredients!** Get a fresh package and proof again.

7. Once the yeast is foaming, pour it into your batter. Beat on low until combined (about 30 seconds), then mix on medium/high for about 7 minutes more. (Please don't skip the mixing time...it's important to the results) Your batter should resemble a thick cake batter. (Don't expect it to look like a gluten dough that you will knead because it won't!)
8. Pour into prepared loaf pan and smooth the top with the back of a spoon or a spatula.
9. Cover with plastic wrap and set in a warm place to rise until dough reaches the top edge of the pan (roughly 35-40 minutes).
10. As the dough is rising, preheat your oven to 375°
11. Toward end of rising time, remove the plastic wrap just before dough touches it. Allow to continue rising as needed.
12. When dough is done rising, bake on center rack until internal temperature reaches 207°-208°. *A thermometer is by far the best way to get success with bread*, as every oven varies. However, if you don't have one, as a guideline bake for 40 minutes. (Sometimes I cover mine loosely with tinfoil during the last 10-15 minutes of baking to prevent over-browning.)
13. Remove from oven and top with a little butter if you would like to
14. Let cool COMPLETELY on wire rack before cutting. This will usually be at least 3 hours. It is normal for bread to sink slightly when cooling. To help keep top rounded you can cool bread on its side, rotating once in a while between sides and upright position.
15. When slicing bread, be sure to use a serrated knife to gently saw back and forth...don't *press* or you will squish your beautiful loaf of bread.
16. Enjoy!

Tip: As homemade breads tends to dry out faster than store-bought breads that are made with preservatives, I recommend that you store your bread as follows: After bread has cooled completely, and you have used what you like for the day, slice the entire loaf, store in ziplock sandwich bags (2 pieces per bag), gently press out air, zip shut, wrap in tinfoil, and store in freezer. To use, simply take out as many packets as you need, unwrap from tinfoil, and thaw on counter prior to use. This will extend the life of your bread.