

PARMESAN HERB DINNER ROLLS (gluten free)



These dinner rolls are light, fluffy and filled with delicious herbs and parmesan cheese. If you're looking for a new favorite dinner roll, I hope you'll give these a try. They're perfect any day of the week, but especially for Thanksgiving and Christmas dinners. Enjoy!

Makes: 9 dinner rolls

INGREDIENTS:

Dry Mixture:

1 cup brown rice flour
1 cup corn starch
1 and 1/3 cup tapioca flour
1 ½ tsp. xanthan gum
¾ tsp. salt
2 ½ tsp. baking powder
1/3 cup parmesan

3 Tbsp. granulated sugar
½ tsp. dried rosemary
½ tsp. dried thyme
½ tsp. garlic powder

Yeast Mixture:

1 cup warm water (about
105-110 degrees)

2 Tbsp. granulated sugar
1 packet active dry yeast

Wet Mixture:

2 large eggs + 1 yolk
2 tsp. vinegar
4 Tbsp. butter

GETTING READY

1. Set out butter to soften.
2. Set out eggs to bring to room temp.
3. Grease your pan (unless it's non-stick) Use a 9" round or an 8x8 square.
4. Crush your dried herbs.

LET'S GET STARTED

1. Mix dry ingredients together: To a large mixing bowl, add your brown rice flour, corn starch, tapioca flour, xanthan gum, salt, baking powder, parmesan, sugar, Rosemary, thyme, and garlic powder. Whisk well. Set aside.
2. Proof the yeast: To your cup of warm water, add yeast and 2 Tbsp. of sugar. Stir. Set aside for 5 minutes to proof.
3. Mix wet ingredients: To a medium-sized mixing bowl, add eggs, yolk, softened butter, and vinegar. Mix together with beater.
4. Add wet mixture into dry. Mix well.
5. Now check your yeast. It should be foamy. If it is, then continue to step 6. If yeast is not foamy then proof a new packet of yeast before going on.

6. Pour foamy yeast mixture into dry mixture and beat for a full 5 minutes, scraping down bowl as needed.
7. Scoop 9 equal mounds of dough into your prepared pan. If using a 2-inch scooper, each scoop should be full. Try to keep mounds separate from each other in order to form individual rolls. To make scooping easier, you can very lightly grease your scooper with Crisco first.
8. Set out a small bowl of warm water, and use fingers dipped in the water to gently smooth dough mounds.
9. Cover with plastic wrap and set in warm spot to rise until roughly doubled. (In my kitchen it takes about 50 minutes).
10. At some point while the rolls are rising, preheat oven to 375 degrees, so that it will be ready when your rolls are.
11. Remove plastic wrap when rising is completed.
12. Bake, uncovered, for the first 15 minutes.
13. After 15 minutes, cover loosely with tinfoil to prevent over-browning.
14. Bake 15 minutes more. (30 minutes total baking time).
15. Remove rolls from oven and from pan. Serve hot.
16. Serve on a platter as pull-apart rolls, or pre-cut the rolls and serve in bowl or basket.

Tip: If you prefer a stronger herb flavor, increase the amount of herbs used.