



A gently golden dinner roll...light and fluffy, warm and buttery...and believe it or not, gluten free! These delicious soft dinner rolls are the perfect addition to any meal, but at our house they are a MUST for Easter, Thanksgiving, and Christmas dinners. Don't let the dinner rolls ever pass you by again!

Makes: 9 rolls

### INGREDIENTS:

#### Dry Ingredients:

- ¾ cup brown rice flour (3.1 oz.)
- ¾ cup corn starch (3.6 oz.)
- 1 cup tapioca flour (4.0 oz.)
- 1 ¼ tsp. xanthan gum

- ½ tsp. salt
- 2 tsp. baking powder

#### Wet Ingredients:

- 2 large eggs (room temp.)
- 1 tsp. apple cider vinegar

- 3 Tbsp. butter

#### Yeast Mix:

- ¾ cup water
- 3 Tbsp. sugar
- 2 tsp. Active Dry Yeast

### GETTING READY

1. Generously grease a 9x9 baking dish (bottom and sides)
2. Set out butter to soften
3. Set out eggs to bring to room temperature

### LET'S GET STARTED

1. Start by mixing together your dry ingredients in a large mixing bowl: add your brown rice flour, corn starch, tapioca flour, xanthan gum, salt, and baking powder. Whisk together.
2. Now, in a microwaveable container, heat your water to 100°-110°. In my microwave this takes about 25 seconds.
3. To the water, add your yeast and sugar. Stir and set aside for 5 minutes to proof. (We want to make sure that the yeast is alive).
4. While the yeast is proofing, combine the wet ingredients into a medium mixing bowl: eggs, apple cider vinegar, and butter. Mix together.
5. Pour the wet ingredients into the dry ingredients. Mix together to form a crumbly mixture.
6. Now take a look at your yeast...if it's foamy, your yeast is alive and you may continue to step 7. *If it is not foaming, you may have a bad package of yeast. Open a new package of yeast and re-proof. Continuing with inactive yeast will be a waste of time and ingredients.*
7. Now add your active yeast mixture into the batter and mix for 7 minutes. (yes...7!). Gluten free flours behave differently than gluten flours, and the extra mixing time adds more air to the dough (to help the rolls rise), and adds to the structure of the roll (to help it tear, rather than crumble).
8. With a 2-inch scooper, make 9 mounds of batter in your baking dish. Each scoop should only be about ¾ full. Keep mounds separated to form individual rolls.
9. Dip fingers into a cup of warm water and carefully smooth the tops of the rolls if desired.

10. Cover with plastic wrap and let rise until doubled. This usually takes about 50-60 minutes at my house, but time will vary depending depend on the warmth in your kitchen.
11. While the rolls are rising, preheat your oven to 375°.
12. When rolls have doubled in size, remove plastic wrap.
13. Bake, uncovered, for the first 15 minutes.
14. After 15 minutes, cover *loosely* with tinfoil to avoid over-browning. Do not seal tinfoil around edges of pan.
15. Bake 15 minutes more.
16. Bake a total of 30-32 minutes depending on how golden you want your rolls to be.
17. Remove from oven.
18. Brush with melted butter and serve warm. These rolls can be placed onto a serving dish and served as pull-apart rolls, or you can pre-cut the rolls and serve in a bread bowl or basket.

***Tip: Cover with plastic wrap to store overnight. These rolls re-warm nicely in the microwave.***