

Gluten-Free White Bread for Bread Machines

Ingredients

3 eggs
1 tablespoon cider vinegar
1/4 cup olive oil
1/4 cup honey
1 1/2 cups buttermilk, at room temperature
1 teaspoon salt
1 tablespoon xanthan gum
1/3 cup cornstarch
1/2 cup potato starch
1/2 cup soy flour
2 cups white rice flour
1 tablespoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer.

Select the sweet dough cycle. Five minutes into the cycle, check the consistency of the dough. Add additional rice flour or liquid if necessary.

When bread is finished, let cool for 10 to 15 minutes before removing from pan.