



## **Gluten-Free White Bread**

Concept formulation for preparing a Gluten-Free White Bread. The Xanthan Gum provides excellent batter aeration, moisture retention and fat mimetic properties to the finished bread.

<b><u>Dry Ingredients</u></b>	<b><u>Amounts</u></b>
White Rice Flour	274.55g
Tapioca Flour	89.92g
<b>ADM Corn Starch</b>	44.90g
Powdered Dry Milk	46.00g
Sugar	119.50g
<b>ADM Xanthan Gum</b>	4.90g
Dry Yeast (2- 1/4 oz packets)	14.10 g
Salt	10.90g

<b><u>Liquid Ingredients</u></b>	<b><u>Amounts</u></b>
Eggs beaten lightly	4 or 201.77g liquid egg
Warm Water	339.00g
<b>ADM Corn Oil</b>	58.75g
Cider Vinegar	4.60g

### **Procedure**

- 1) Sift dry ingredients and then pre-blend in a Hobart mixer (with a wire whip attachment) for 1 minute on low speed.
- 2) Add liquid ingredients and eggs to mixing bowl and blend for 1 minute on low speed followed by 5 minutes on high speed.
- 3) Let Rise for 1 ½ hours in a warm and humid area.
- 4) Bake 50 minutes at 350°F in a nonstick pan.
- 5) Cool pan on wire rack for 10 minutes and de-pan and let stand an additional 10 minutes.

*The information contained herein is correct as of the date of this document to the best of our knowledge. The recommendations or suggestions contained herein are made without guarantee or representation as to results and are subject to change without notice. We suggest that you evaluate these recommendations and suggestions independently. Our responsibility for claims arising from breach of warranty, negligence or otherwise shall not include consequential or incidental damages, including lost profits, and is limited to the purchase price of material purchased for ADM. Freedom to use any patent owned by ADM or others is not to be inferred from any statement contained herein.*

XA-078-941003