

GF Super Soft Dinner Rolls

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Source: Carol Kicinski Oct 10, 2018 on Gluten Free & More website
<https://www.glutenfreeandmore.com/recipe/gluten-free-super-soft-dinner-rolls-recipe/>

Amount	UOM	Ingredient	Substitution
2	Tbsp	Dry Active Yeast	
2	Tsp	Sugar	
2	Cups	Warm unflavored Milk of choice (105-115°F)	1 can of Coconut Milk plus unsweetened plain Almond Milk
1 1/2	Cups	Superfine Asian White Rice Flour	
1/2	Cup	Superfine Asian Sweet Rice Flour (Glutinous Rice Flour)	
3/4	Cup	Potato Starch (not Potato Flour)	
1/2	Cup	Tapioca Starch/Flour	
1	Tbsp	Xanthan Gum	
1 1/2	Tsp	Kosher or fine Sea Salt	
1	Tbsp	Baking Powder	
2		Large Eggs plus 1 Egg (optional) for brushing tops	
1/4	Cup	Butter or Dairy-Free Butter substitute, melted, more for brushing pans	
1/4	Cup	Honey	
1	Tsp	Apple Cider Vinegar	

YIELD: 24 regular or 12 large rolls

1. Combine Yeast, Sugar and warm Milk in a small bowl and whisk to dissolve the Sugar. Let sit 6 to 8 minutes or until mixture is foamy and has increased in volume.
2. Combine remaining dry ingredients in the bowl of an electric mixer fitted with the paddle attachment. Mix for 30 seconds on medium-low.
3. Add the Yeast mixture, 2 Eggs, melted Butter, Honey and Apple Cider Vinegar. Mix on medium-low until combined, scraping down the sides of the bowl. Then turn the mixer on high and mix for 3 minutes. Batter should be very thick and smooth.
4. Preheat oven to 375°F. Brush 2 standard muffin pans with melted butter or spray with gluten-free, non-stick cooking spray.
5. Spoon batter into prepared muffin pans. Cover with a clean kitchen towel and place in a warm, draft-free place. If using two large silicone 6 hole muffin trays, do not cover. Let rise for 35 minutes or until dough has almost doubled in size.

6. **OPTIONAL:** Beat Egg with 1 Tsp Water until thoroughly blended. Gently brush the tops of each roll with egg mixture.
7. Place rolls in preheated oven and bake 17 to 18 minutes or until golden brown. Check and tent with foil, if necessary. Let cool in the pans for 15 minutes.

EGG-FREE Soft Dinner Rolls: Omit 2 Eggs. Combine 1 Tbsp Flax Meal with 3 Tbsp Warm Water. Let sit for 5 minutes until thickened. Add mixture to Yeast mixture in step 3. Add 1 Tbsp Arrowroot Flour to dry ingredients.