



### **White Bread Recipe**

Potato starch	195 grams
Premium Cassava Flour	153 grams
Tapioca starch	90 grams
Rice flour	66 grams
Brown rice flour	126 grams
Salt	16.5 grams
Sugar	60 grams
SAF Yeast	12 grams
Corn Fiber	3.3 grams
CMC	2.75 grams
Baking powder	1 tsp.
Egg white	177 grams
Vegetable Oil	117 grams
Water	405 grams

### **Method:**

Blend dry ingredients. Mix the wet ingredients together and add to dry. Mix for two minutes on low speed using a paddle attachment. Scrape bowl, mix four minutes on medium low speed. Pour batter into appropriate size loaf pan or other mold. Proof until the bread comes just below the top of the pan. Bake at 350 degrees F 20 minutes. Reduce heat to 325 and continue baking 20 to 30 more minutes depending on size of loaf. Internal temperature should be at 208 degrees F.