Gluten Free Bread

Gluten Free Flour Blend

24 ounces white rice flour

7.5 ounces brown rice flour

7 ounces potato starch

3 ounces tapioca starch

3 Tablespoons nonfat milk powder

Bread

100 grams warm water

20 grams honey

2 1/2 teaspoons yeast

20 grams psyllium husks

375 grams water

15 grams olive oil

480 grams gluten free flour

12 grams salt

Combine 100 g. water, honey and yeast.

Let sit 10 minutes until foamy.

Whisk together 375 g. water, psyllium husks and oil.

Let sit 10 minutes.

Combine flour and salt in bowl of standing mixer.

Add yeast mixture and psyllium mixture and use dough hook to combine.

Scrape dough into a greased banneton or loaf pan.

Cover and let rise 1 hour.

Preheat dutch oven at 425 for 30 minutes.

Transfer bread to preheated dutch oven using parchment paper.

Bake 1 hour at 425.

Remove lid and bake another 15 minutes.