

# Gluten Free Bread/Rolls/Buns recipe

(suitable for Vegans)

## Ingredients

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- 1½ Cups of Water (360g)
  - 2 Large Eggs
  - ¾ Cup Vegetable Oil (160g)
  - 1 Teaspoon Salt (10g)
  - 2 Teaspoons Sugar (15g) - *not mandatory.*  
*however, proofing time needs to be increased if sugar is not used*
  - 4 Teaspoons Dry Yeast (20g)
  - 1 pack (500g) Bake Freely's All-Purpose Mix
- \*\* Vegans can replace the eggs with ½ cup of water



## Directions

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- Step 1  
Mix all of the dry ingredients in a mixer bowl for a few seconds using a K-hook. Add the rest of the ingredients and mix at high speed for 5 minutes.
- Step 2  
Pour the dough into 2 bread molds or 3 English cake molds.  
Let the dough proof in a moist and warm environment until it expands in volume, at least to double (around 1 hour in room temperature).
- Step 3  
Bake in a pre-heated oven at 180°C for approximately 55 minutes.

\*\*\* Buns/Rolls/Baguettes can be made by forming the dough with a disposable pastry bag on a tray lined with baking paper. Decrease baking time to 25-35 minutes.