

Made From Scratch Gluten-Free Dinner Rolls

From the Kitchen Of: The Oxford Center

Ingredients:

- 3 Cups All-Purpose Gluten-Free Flour (We recommend Pamela's All Purpose!)
- 1 tsp salt
- 1 ½ tsp Xanthan Gum (leave out if already in your flour)
- 1 ¾ tsp Active Dry Yeast
- 1 ¼ Cups Warm Milk (110-115 degrees)
- ¼ Cup Softened Unsalted Butter
- 2 Eggs, room temperature
- ½ Cup Honey
- 1 tsp Apple Cider Vinegar
- 2 tbsp Unsalted Butter, melted

Notes:

- For dairy -free options, try using almond milk instead of dairy milk and substitute a dairy-alternative butter.

Directions:

- Warm milk to 110-115 degrees Fahrenheit. Add your yeast, mix, and allow time to activate.
- In a large bowl, combine the gluten-free flour, salt, and xanthan gum (if using).
- Once yeast is activated, add to your flour mixture along with the softened butter, eggs, apple cider vinegar, and honey. Mix until fully combined (2-3 minutes), scraping the sides as needed. The dough will be sticky.
- Coat two 9-inch cake pans with butter to prevent sticking, then make approximately 18 rolls from your dough. Place 8 rolls around each pan, with one in the center.
- Use a small spatula to smooth out the tops of your dough.
- Cover pans with a kitchen towel and allow 1 hour to rise in a warm place.
- Pre-heat your oven to 400 degrees Fahrenheit.
- Bake your rolls for 14-16 minutes, until golden brown.
- Brush your freshly baked rolls with melted butter and enjoy!

