

Gluten-Free Dinner Rolls

From Gluten-Free on a Shoestring

1 stick unsalted butter, melted and cooled
3 1/2 cups all-purpose gluten-free flour, plus 1/4 cup extra for dredging (I used [Bob's Red Mill](#))
2 1/2 tsp xanthan gum
2 TBS sugar
1/2 tsp kosher salt
1/4 tsp cream of tartar
2 1/4 tsp active dry yeast
1 extra-large egg white, at room temperature (We are egg free also so I replaced the egg white with 1 tbs flax mill mixed with 3 tbs water)
2 cups warm water (about 100 degrees)
1 extra-large egg, beaten with 1 TBS water for egg wash (I brushed on whole milk instead)

In the bowl of your stand mixer fitted with the paddle attachment, blend the butter until light and fluffy. Add the dry ingredients. Mix at low speed to allow everything to come together. Add the egg white (or egg replacer) and beat to combine. With the mixer still on low, add the water in a slow and steady stream. Once the dough has started to come together, turn the mixture up to at least half speed and beat for about 6 minutes.

Divide the dough into 15-17 balls (I got 15) with a standard 1 1/2 inch ice cream scoop. Lightly dredge balls in the extra flour and gently roll into proper balls in between your palms. Place the rolls 3/4 inch apart on a baking sheet lined with parchment paper.

Allow them to rise in a warm, draft-free area for about 30 minutes or until they've nearly doubled in volume (more or less, depending upon the temperature and humidity level at the time in your kitchen). I put my rolls in my bottom oven while the top oven preheated to 375 degrees. Ideally, the rolls will be side by side, nearly touching. After they've risen, use a pastry brush to brush on the egg wash or milk. Bake for 20 to 25 minutes at 375 degrees, until golden brown. Serve warm or at room temperature.