

Gluten-Free Dinner Rolls.....Buckwheat Bread Mix (Arnel's Originals)



GFree Dinner Rolls (13 oz. of Arnel's Originals Bread Mix makes 12 dinner rolls)

- 2 1/2 cups (13 oz) of Arnel's Originals Bread Mix
 - 2 1/3 teaspoons Active Dry Yeast (one packet)
 - 1 extra large egg
 - 3 Tablespoons oil
 - 9 oz very warm water (120°)
 - 1/2 teaspoon apple cider vinegar (to aid digestion)

 - Empty bread mix into a mixing bowl and add dry yeast
 - In another bowl, combine egg, oil, water and vinegar
 - Combine wet and dry ingredients by hand
 - Then mix with a stand mixer for 5-7 minutes or with a hand mixer
 - Spoon thick, sticky dough into an oiled roll pan and smooth top with a wet spatula
 - Let dough rise in a warm place (110°) until doubled in size (about 15-45 minutes).
- Do not cover rolls
- Place dough in a 350° oven (or 335° convection oven) and bake for 30-35 minutes
 - Remove rolls from pan immediately and cool on a rack
 - Empty bread mix into a mixing bowl and add dry yeast
 - In another bowl, combine egg, oil, water and vinegar
 - (Dinner roll pan was purchased at Bed Bath and Beyond for \$14.99 - minus a 20% coupon = \$11.99)