

A GLUTEN-FREE EASTER

Gluten-Free Italian Easter Bread



Classic Gluten-Free Italian Easter Bread is a rich, slightly sweet yeast bread.

Gluten-Free Italian Easter Bread Servings: 12

- Ingredients:**
- 1 tablespoons instant, active dry yeast (see note)
 - 1 1/4 cups warm water, plus additional as needed
 - 1 cup white rice flour (165 grams)
 - 1 cup brown rice flour (145 grams)
 - 1 cup sweet rice flour (145 grams)
 - 3/4 cup tapioca starch (90 grams)
 - 1/2 cup granulated sugar (100 grams)
 - 1 tablespoon xanthan gum
 - 1 tablespoon anise seeds, optional (see note)
 - 2 teaspoons baking powder
 - 1 teaspoon salt
 - 5 large eggs, whisked
 - 2 tablespoons vegetable oil
 - 2 teaspoons whiskey, optional (see note)

Glaze:

- 1/4 cup powdered sugar
- 2 teaspoons water, plus more as needed
- nonpareils, optional

Instructions:

- Whisk together the yeast and warm water in a small bowl. Allow to stand for five minutes.
- Combine rice flours, tapioca starch, sugar, xanthan gum, anise seed, baking powder, and salt in the bowl of a stand mixer. Whisk to combine. Fit the mixer with the flat paddle attachment.
- Add the yeast mixture, eggs, vegetable oil, and whiskey. Mix until a thick batter forms. It should not form a dough ball. Think of it as thick cake batter. If the dough looks dry, add 1/4 cup more water.
- Grease a medium bowl. Place the dough into the bowl. Cover with a greased piece of plastic wrap and a dry kitchen towel.
- Allow to rise until doubled in size, about one hour.
- Stir the dough with a spatula to deflate.
- Lightly grease the bottom and sides of an 8-inch springform pan. Place a piece of parchment paper on the bottom of the pan.

- Spread the dough evenly into the pan. Cover the pan with greased plastic wrap. Allow the dough to rise until doubled in size.
- Preheat oven to 350 degrees. Remove the plastic wrap from the pan. Bake bread until the internal temperature reaches 205 degrees. If the top browns before the center of the bread reaches 205 degrees F. cover the pan lightly with a piece of foil. Remove the pan from the oven. Allow the bread to cool in the pan for five minutes before removing it from the pan and placing it on a wire rack to cool completely.
- Make the Glaze: Combine the powdered sugar and water. Stir until smooth. If glaze seems too thick, add additional water to thin. Spread over cake. Sprinkle with nonpareils if desired.

Recipe Note: Anise and Whiskey

The original recipe calls for anise seeds and whiskey. If you don't like the flavor of anise, replace it with the zest of one lemon and one orange.

If you don't want to use whiskey, replace it with two teaspoons vanilla

Gluten-Free Hot Cross Buns

Gluten-Free Hot Cross Buns Servings: 12 buns

Ingredients:

For the Dough

- 1 packet active dry yeast
- 1/2 cup warm water
- 2 cups brown rice flour
- 1/2 cup tapioca starch
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon xanthan gum
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 3/4 cup milk warm
- 2 large eggs
- 1/4 cup butter, melted and cooled
- zest of one orange
- zest of one lemon

For the Fruit

- 3/4 cup raisins or dried Zante currants warm water, if needed (see note)

For the Glaze

- 1/3 cup granulated sugar
- 1/3 cup water
- 1 teaspoon vanilla extract

For the Icing Crosses

- 1 cup powdered sugar
- 1 tsp vanilla extract
- 2-3 tablespoons milk or water

Instructions:

Make the Dough:

- Combine the yeast with 1/2 cup warm water in the bowl of a stand mixer. Stir to dissolve. Allow to stand for about five minutes.
- In a medium bowl, whisk together the brown rice flour, tapioca starch, sugar, baking powder, xanthan gum, salt, cinnamon, and cloves.
- Add the flour mixture to yeast-mixture. Add the eggs, milk, melted butter, and orange and lemon zest. Mix on medium-low speed until thick and smooth, about three minutes.
- Stop the mixer. Add the (drained) raisins. Turn mixer to low. Mix until raisins are mixed throughout the dough.
- Transfer dough to a large greased bowl. Cover bowl with a piece of greased plastic wrap.
- Rise: Allow dough to rise in a warm place until doubled in size or refrigerate overnight.
- Shape: Stir the dough with a wooden spoon to deflate. Line a baking sheet with parchment paper. Scoop dough, about 1/3 cup each, and place onto a parchment-lined baking sheet. Cover pan with greased plastic wrap. Allow buns to rise.
- When buns have almost doubled in size, preheat oven to 375°. (If you wait until they double in size to preheat the oven, the buns can overrise and sink during baking.)
- Bake: Remove plastic wrap from the

pan. Using a sharp knife, cut a cross on top of each bun. Bake for 15-20 minutes or until golden brown.

- Prepare the Glaze: While the buns bake, prepare the glaze. Combine water and sugar in a small pan. Bring to a boil. Remove from heat. Allow syrup to cool for about five minutes. Stir in the vanilla extract.

- Glaze the Buns: Remove buns from the oven and allow them to cool on the pan for about two minutes. Brush the sugar syrup onto the warm buns.

- Prepare the Icing. Once the buns are cool, combine powdered sugar and milk in a small bowl. Stir until smooth. If icing is too thick, add additional milk. Transfer icing to a pastry bag with a round tip. Pipe a cross on top of each bun.

- Store buns covered on the counter overnight or freeze cooled buns for up to



This easy gluten-free recipe makes sweet and tender buns with spices, raisins, and finished with a sugar glaze three months.

- To freeze gluten-free hot cross buns, allow them to cool completely. Wrap tightly with plastic wrap and then slide the buns into a freezer bag. Freeze for up to three months. Thaw the buns at room temperature overnight before serving.

PRICES SUBJECT TO CHANGE

White rice	455g	\$2.19
Brown rice flour	455g	\$3.19
Sweet rice flour	455g	\$2.99
Tapioca starch.....	455g	\$2.29
Xanthan gum	50g	\$1.99
Anise seeds ground.....	25g	\$1.49
Fleischmann's active dry yeast.....	3x8g	\$2.99
Ground cinnamon.....	100g	\$3.69
Ground cloves	100g	\$2.99
Powdered sugar	1kg	\$6.39
Nonpareils	230g	\$2.99



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