

Amazing Gluten-Free Rolls



1 Tbs yeast +1/4 C warm water,
1/2 C shortening,
1/3 C agave or honey,
1 tsp salt,
1/2 C boiling water,
3/4 C cold water,
2 eggs,

1 1/2 C multi-grain gluten free flour,
1/2 C rice flour,
2/3 C potato starch,
1/3 C tapioca starch,
1 Tbs xanthan gum,
1 1/2 tsp vinegar.

Assemble ingredients. Preheat oven to 350. Soften yeast in 1/4 C warm water. Set aside. Cream shortening. Then add agave and salt and beat again. Add 1/2 boiling water and mix thoroughly. Add 3/4 C cold water, eggs, yeast mixture and all remaining ingredients. Beat on low speed for 30 seconds then on high for 3 minutes. Spoon dough into greased muffin tin. Lightly spray with cooking spray and smooth tops of rolls gently with your fingers. Allow to rise for about 15 minutes. Bake for 20-25 minutes at 350. Brush tops with melted butter or lightly spray with cooking spray.