

Gluten-Free



Wheat-Free

## Biscuits

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### Ingredients:

350 g	Steve's GF Bread Flour
3 tbsp	Baking Powder
2 tbsp	Sugar
1 tsp	Salt
190 g	Butter, cold
120 g	Greek Yogurt, 2% or whole
120 g	Milk
100 g	Water, ice cold
For brushing	Melted butter or honey butter

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### Method:

**Preheat oven to 425°F still or 400°F convection.**

Cut butter into ¼ inch cubes and keep well chilled. Whisk together yogurt and milk then add water. Mix flour, baking powder, sugar, and salt. Either in a food processor or by hand cut the butter into the flour mixture till only small pea sized and smaller pieces remain. Fold the wets into the dry. Turn onto a clean surface dusted lightly with more steve's gf bread flour or rice flour and roll to a little more than 1 inch thick. Cut with a 2 ½ inch round cutter rerolling and cutting a second time to yield 10 biscuits. Bake at 425°F still or 400°F convection for 12-13 minutes till biscuits spring back when pressed lightly in the center. Brush with melted butter or honey butter and serve warm.



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## Brioche Style Doughnuts

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### Ingredients:

360 g	Steve's GF Bread Flour
30 g	Granulated Sugar
1/2 tsp	Salt
48 g	Butter (soft)
6 g	Active Dry Yeast
200 g	Water (tepid)
2 large	Egg (room temperature)
128 g	Milk (room temperature)
	Preserves or custard of choice
	Powdered Sugar for dusting

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### Method:

#### Step 1:

In a stand mixer fitted with a dough hook measure Steve's bread flour, granulated sugar, and salt. Separately mix water and milk together then whisk in yeast to activate. Paddle soft butter into dries and mix to distribute. Add egg and liquid and mix on medium speed till sticky dough forms and all ingredients are well incorporated.

#### Step 2:

Measure dough into 40 g portions and roll into balls with a small amount of rice flour. Set the balls onto a lightly greased cookie sheet being sure to leave adequate space for the dough to double without touching. Cover dough gently with plastic wrap and set in the warmest spot in the kitchen (but not hot!). At this point preheat the fryer to 350° so that it is hot when the dough is ready to fry.

#### Step 3:

When the dough has doubled in size the doughnut is ready to fry. Working in batches gently drop dough balls into the oil being careful not to splash. Fry till golden brown on the first side then flip and fry to golden on the other. The dough should float at the top and not sink to the bottom. When the doughnut is evenly deep golden brown carefully remove from the fryer and drain on paper towels. At this point the warm doughnuts can be tossed in sanding sugar or left to cool to fill with jam or custard. Pierce a hole and work a small knife back and forth to make a pocket for the filling. We recommend using a piping bag fitted with a round tip to fill doughnut easily. Dust with powdered sugar and enjoy.



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# Cinnamon Bread and Cinnamon French Toast

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## Ingredients:

1 Recipe                      Portuguese Bread with added 15 g of Sugar

### Sugar Mix:

90 g                          Brown Sugar  
8 g                            Ground Ceylon Cinnamon

### French Toast Batter

1 cup (8 oz.)                Heavy Cream of Half and Half  
2                                Large eggs  
50 g                            Brown Sugar

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## Method:

Make dough as directed in the Portuguese Bread recipe, but add 15 g of sugar. Line a loaf pan with parchment and spray. Cut dough into 25 even pieces. Toss each piece in cinnamon sugar and line the pan in even layers spreading extra sugar between each layer. You should have 3 layers of dough balls. Press dough down firmly creating and even top. Proof at 95°F for approximately 1 hour and the dough is raised about  $\frac{3}{4}$  inch above the pan. Bake for 1:20 minutes to 1:30 at 350°F until the center springs back when pressed and the dough is crusty. Let cool completely before slicing. Make a day in advance if making into French Toast.



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## Cinnamon Rolls (Yields 15 Rolls)

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### Ingredients:

4 1/4 Cups (588 grams)	Authentic Foods Steve's GF Bread Flour Blend
5 TBSP (64 grams)	Sugar
1 1/4 TSP (6 grams)	Salt
1 packet (7 grams)	Instant Yeast
1 1/2 Cups (360 grams)	Water, warm
1/2 Cup + 1 TBSP (122 grams)	Butter, melted
6 TBSP (80 grams)	Vegetable Oil
4	Eggs, large

### Filling:

2 sticks (228 grams)	Butter, softened
1/2 Cup + 2 TSP (114 grams)	Brown Sugar
2 Cups + 3/4 Cup + 1 TSP (340 grams)	Powdered Sugar
1 Tablespoon (8 grams)	Cornstarch
6 Tablespoons (43 grams)	Cinnamon
1/2 teaspoon (3 grams)	Salt
2 Tablespoons (28 grams)	Heavy cream

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### Method:

1. Grease and line a sheet pan with parchment.
2. Combine flour, sugar, salt, and yeast in mixer bowl. In separate bowl whisk together eggs, melted butter, oil, and water.
3. With mixer running with dough hook attachment gradually add liquids to dry mix. Scrape down bottom and sides and allow to mix on medium speed until smooth dough is formed.
4. Remove dough from mixer bowl and knead lightly until smooth. Dust work surface well with rice flour, as well as top of dough. Roll out dough with rolling pin into a 15"x20" rectangle with the widest end facing you.
5. For the filling place softened butter in mixer bowl with paddle attachment. Begin mixing to soften and break up butter. In separate bowl sift and combine brown sugar, powdered sugar, cornstarch, cinnamon, and salt. With mixer running on low, add half of dry ingredients to butter gradually, followed by heavy cream, and lastly add remaining cinnamon sugar mixture. Mix until smooth and evenly combined.
6. Dust any remaining flour off of dough after rolling out and spread filling evenly throughout dough leaving a 1/2-inch margin along the bottom. Begin rolling up dough into a log starting from the farthest end bringing it in towards you. Roll up as tightly as possible. Brush bottom end with some water to help seal the roll once finished rolling.



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7. Take log and cut into 15 equal pieces. Transfer to parchment lined pan placing rolls side by side to prevent excessive spreading and cover with plastic. Place in a warm area to rise until doubled in size, about 45 minutes to 1 hour.
8. While rolls are rising preheat oven to 350F.
9. When ready to bake brush tops of rolls with egg wash and place in oven. Bake until lightly browned but still soft, about 20 minutes.



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## Gluten-Free Bagels

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### Ingredients:

626 grams	Authentic Foods Steve's GF Bread Flour Blend
7 grams	Instant Yeast
30 grams	Brown Sugar
3 grams	Salt
56 grams	Light Olive Oil
690 grams	Water, warm
	Rice flour for dusting

### Boiling Solution (Our Suggested)

8 Cups	Water
60 grams	Honey, Agave nectar, or molasses
1 gram	Baking Soda
626 grams	Authentic Foods Steve's GF Bread Flour Blend

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### Method:

1. Line sheet pan with parchment paper.
2. In mixer bowl combine flour, yeast, brown sugar, and salt. Measure out oil and warm water separately.
3. Add liquids to dry ingredients and using dough hook mix on low until liquids are absorbed and dough is formed. Scrape bottom and sides of bowl and increase speed to medium. Mix for additional 2-3 minutes until dough is smooth and uniform.
4. Remove dough from bowl and divide into 8 equal pieces, about 6 oz each. Round out dough and slightly flatten the top. Coat dough with rice flour and poke a hole in middle. Stretch hole evenly in all directions until it reaches 2 inches in diameter. Repeat with all bagels.
5. Place shaped bagels on parchment lined sheet pan and cover with plastic. Place in a warm spot to rise for 25-30 minutes.
6. While dough is rising preheat oven to 375°F (350°F convection) and fill a pot with water and bring to a boil. Add honey and baking soda and stir to dissolve.
7. After bagels have puffed up slightly bring over to stovetop to boil. It is important not to over proof bagels before boiling as they will not hold their shape as well and can collapse during baking.
8. Working with 1-2 bagels at a time, drop them top side down into boiling water and allow to boil for 1 minute. Flip bagels and allow to boil for 1 more minute. Remove from water and place back on parchment paper. Bagels can be topped off with seeds at this point if desired.
9. Continue boiling until all bagels are done and then place sheet pan in preheated oven.
10. Bake bagels for about 45 minutes, rotating pan halfway through baking. Remove from oven and place bagels on cooling rack until finished cooling.



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## Hawaiian Sweet Rolls

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### Ingredients:

480 g	Steve's GF Bread Flour
90 g	Organic Cane Sugar
5 g	Salt
7 g	Active Dry Yeast
56 g	Butter, room temperature
16 g	Neutral Oil
2	Large eggs
247 g	Milk, room temperature
203 g	Water, warm
50 g	Dark Corn Syrup
1	Egg white
1 tbsp	Water
1 tbsp	Soft butter for brushing

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### Method:

In a stand mixing bowl combine Steve's GF bread flour, sugar, salt, yeast and set aside. Combine warm water and corn syrup and stir to combine then whisk in eggs and milk. With the mixer on low fitted with a paddle add soft butter and oil to the dry ingredients and mix on low speed till almost incorporated. Turn up the mixer to medium low speed and add milk mixture in increments focusing on pouring onto the dry spots. Once only about a cup of the milk mixture is left scrape down the bowl and turn to medium speed and add the rest of the mixture in 2 parts. Let mix scraping every so often for a 2-3 more minutes until a smooth sticky dough forms.

Transfer dough to a nonstick mat dusted with flour and portion dough into 12 pieces approximately 100 grams each. Make a pile of flour to dust hands to keep the dough from sticking roll into balls. Place the dough balls side by side in 3 rows of 4 in a rectangular 6x8 or 7x10 baking or roasting pan lined with sprayed parchment paper. Cover gently with plastic wrap being sure not to pull the plastic too tight and set the rolls in a warm area around 85°-90° till rolls are puffy and more than doubled in size approximately 2 1/2-3 hours. Times will vary depending on the temperature. Whisk together 1 egg white and water and lightly brush the rolls. Bake at 375° convection 400° still for 25 minutes. Let cool 5 minutes and brush rolls generously with soft butter. Serve warm and enjoy.



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## Portuguese Bread

A sweet bread loved for toasts and sandwiches. Nobody'll know it's gluten-free!

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### Ingredients:

542 grams Authentic Foods Steve's GF Bread Flour Blend  
7 grams Yeast  
65 grams Granulated Sugar  
70 grams Butter  
393 grams Water  
192 grams Milk

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### Method:

1. Mix the yeast, sugar, flour and the butter together until the butter is evenly dispersed throughout the flour.
2. Slowly add the milk and water at the same time while mixing until the dough has become a smooth ball.
3. Portion the dough into a 9x5 bread pan. Then, allow the dough to rise for 45 minutes to 1 hour. It should double to triple in size.
4. (Optional: Coat the dough with egg wash) Bake at 350°F (convection oven) in a bread pan for approximately 80 minutes.



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## Rustic Boule

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### Ingredients:

#### Polish:

180 g	Steve's GF Bread Flour
440 g	Water, 90°F
3 g	Active Dry Yeast

#### Dough:

612 g	Polish
100 g	Water, 90°F
270 g	Bread Flour
4 g	Yeast
5 g	Salt
25 g	Oil

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### Method:

#### Polish:

In a medium sized mixing bowl stir together steve's gf bread flour and yeast then add water. With a gloved hand mix until a smooth sticky mass forms and all the dry ingredients are hydrated. Cover with plastic and set in a warm location that is around 85°-95°F and let double in size. Approximately 2 hours.

#### Final:

In a stand mixing bowl, mix together the polish and water. Stir together separately steve's gf bread flour, yeast, and salt then add it to the polish mix. With a dough hook mix on medium- low speed till most of the drys have incorporated into the dough, at this time pour in the oil and let continue to mix until soft dough forms. Turn dough out onto a nonstick baking pad or clean cutting board, knead lightly (you may dust your hands with extra flour in needed but try not to incorporate too much additional flour). Shape into a round and turn seam side up into a round proofing basket or lightly oiled mixing bowl and cover with plastic wrap. Let rise in the same environment as the polish until fluffy and doubled in size. While the loaf is rising preheat the oven with a terra cotta dutch oven inside to 500°F. When loaf is ready flip the loaf into the dutch oven, cut an x across the top, cover with lid and return to the oven. Drop the temperature to 400°F and bake for 75 minutes. Remove lid and bake an additional 5-10 minutes for a bit more color.



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## Vegan Burger Buns

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### Ingredients:

270 g	Steve's GF Bread Flour
324 g	Water, 90°F
17 g	Brown Sugar
2.5 g	Salt
4.5 g	Instant Yeast
40 g	Oil (we use light olive oil)

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### Method:

1. Mix Steve's GF Bread Flour Blend, brown sugar, sugar, salt, and yeast.
2. Using an electric stand mixer fitted with a dough hook on low-medium speed, add the water and oil to the flour mixture.
3. When the dough is smooth take it out of the mixer and knead it a little then divide it in to 130 g balls.
4. Place the balls on a tray and cover with saran wrap. Allow to proof in a warm area till the rolls have doubled to tripled in size. When little holes start forming on the top, you'll know it is done.
5. Bake for 24 minutes in a convection oven at 365F.



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