

# GF Brioche Recipe from Mix

Makes about 12 rolls or 8-9 pastries

## Ingredients (measure precisely):

1 bag Artisanal Delights Gluten-Free Brioche Mix

2 large/100 gm eggs, room temperature, beaten (save 10 gm/1 teaspoon for the egg wash)

60 gm unsalted butter, melted and cooled slightly

40 gm vegetable oil (can mix with butter)

175 gm warm water - 95F-100F

Plain gluten-free flour like rice flour or tapioca flour

**Egg wash** (can be made right before step 11):

10 gm egg (saved from above or measure a teaspoon)

5 gm milk

## Directions:

1. Prepare 1-2 pans with parchment.
2. Add the liquid ingredients to a large bowl or stand mixer: eggs, melted butter, oil, and water. The temperature of the liquid ingredients should be warm, not hot, about 95F-100F.
3. Add dry mix to the mixer bowl.
4. Using the dough hook attachment mix on medium speed until smooth dough is formed about 3 minutes. Or mix well with a spatula and then knead on the counter. It's ok if it's not a ball. It should be tacky and able to manipulate. If it appears very dry, add warm water a teaspoon at a time. If it's very sticky, add 1 tablespoon plain gluten-free flour at a time.
5. To roll out the dough, you may need some plain gluten-free flour if it's sticky. Do not use too much. I usually use white rice flour.
6. For **rolls**, measure dough to 55-60 gm. Roll into a ball using some oil if the dough is sticky. Place on tray. Rolls can be close together for pull-apart or spaced 1" apart. Go to step 9.
7. For **pastries**, measure dough to 75-80 gm and roll out flat to a rectangle about 5" long and 4" wide. Fill the middle, leaving about 1" all around, with Nutella, chocolate, or fruit jam. You need enough space so when you fold the long side over, it touches or almost touches the other side to create a seal.
8. Fold the short sides in first, then fold the long sides to make a long pastry. As you place on the pan, lay the pastry upside down on the seam. Cut a few small slashes in the top with a knife. Place on parchment lined sheet pan. Leave at least 1" between each pastry.
9. Cover brioche rolls or pastries with plastic to rise until doubled in size, about 30-45 mins.
10. While brioche rises, heat oven to 375F bake, not convection. The rolls/pastries might get too brown before being done.
11. When done rising, remove plastic wrap and brush brioche with egg wash. You can add seeds or salt for the rolls, or sugar for the pastries.
12. Bake about 20 minutes or until light to golden brown.
13. Remove from oven. Cool 10 minutes on the pan and then remove. Place on a wire rack for another 10-15 minutes before eating.