

## Gluten Free Rolls or Sandwich Buns

Yields 6-8 buns depending on the size

1 cup (152 grams) potato starch

1 cup (100 grams) almond flour

1 tablespoon sugar (optional)

1/4 -1/2 teaspoon salt

3 teaspoons baking powder

2 eggs

2 tablespoons olive oil or walnut oil or vegetable oil

Mix potato starch, almond flour, salt and baking powder together. Add eggs and oil and form soft dough. Pinch off size of bun you want. Form round balls and slightly flatten. Bake 350 F/180 C for about 15 minutes or till rolls are cooked through. Tops will crack and that's correct. The rolls don't brown. Lovely fluffy texture. ***Don't overbake!*** Best eaten the same day as made, or store in the freezer in a ziploc bag with the air squeezed out for a few weeks, defrosting only as needed.