



Gluten-Free Dumpling Dough

Prepare a homemade dough for gluten-free Korean dumplings.

Yield: 30-36 dumpling wrappers

Ingredients



1 $\frac{1}{4}$ cups
gluten-free flour



$\frac{3}{4}$ cup + 3 Tbsp
tapioca starch



$\frac{1}{2}$ cup + 3 Tbsp
potato starch



1 cup
warm water

Tools



medium
bowl



dry
measuring cups



measuring
spoons



liquid
measuring cup



fork



cutting board



rolling pin



3 $\frac{1}{2}$ -inch biscuit
cutter or glass

Steps

- 1 Add gluten-free flour, tapioca starch, and potato starch to medium bowl. Stir to combine.
- 2 Add water. Mix with a fork to form a shaggy dough.
- 3 Dust cutting board with gluten-free flour. Add dough and knead until firm and pliable (like playdough), about 3-4 minutes. If dough is too dry, add a tablespoon of water. If dough is too wet, add a teaspoon of tapioca starch.
- 4 Return dough to mixing bowl. To prevent drying out, keep covered with a damp towel when not in use.
- 5 Scoop a heaping tablespoon of dough. Use palm of your hand to flatten into a 2-inch disc.
- 6 Dust both sides lightly with gluten-free flour. Use a rolling pin to roll into a thin 4-inch circle, flipping as you go to prevent sticking.
- 7 Use a round cutter or glass to cut into a circle. Return scraps to bowl to make more wrappers.
- 8 Repeat steps 5-7 to make more wrappers. Dust wrappers with gluten-free flour before stacking and keep covered with a damp towel to prevent drying out. Use wrappers to make Gluten-Free Dumplings!