

Gluten Free Challah Recipe - Serach Goldish

Ingredients:

1 2/3 cups of very warm water
1 Tbs yeast
1/4 cup oil
1 tsp apple cider vinegar
1 1/2 tsp salt
4 eggs plus 1 white, keep separated yolk for egg wash
1/2 cup sugar
3 3/4 cup oat flour
3 tsp xanthan gum

1. In a medium bowl, proof the yeast by dissolving in the warm water with the sugar and salt until foamy (about 5 minutes).
2. While the yeast is proofing, add the oat flour (you can use a combination of oat and sorghum flour) to a large mixing bowl and create a well. In the well, add in eggs & egg white, oil, apple cider vinegar and xanthan gum.
3. Add proofed yeast and begin mixing wet and dry ingredients together. Knead dough in bowl - this is a sticky dough.
4. Cover with a tea towel or plastic wrap & let it rise in a warm, draft-free spot for about an hour, almost doubled in size. Take out & punch dough, then cover it with plastic wrap & let rise again for another 30 min. Preheat the oven to 350 degrees F.
5. When dough finishes rising, divide into two parts for one pound loaves, or four parts for half pound loaves. Evenly coat bread pans with nonstick cooking spray. You will not be able to braid the dough – you can either bake in a bread pan or a specialty silicon challah mold. Preheat oven to 375 degrees.
6. Use extra yolk, a small amount of water and brush over dough as an egg wash. Bake on middle rack for 20 min (depending on the size of the pan) or until the bottom is brown.

*If making in bread maker, note whether your model requires dry ingredients first or wet. Select dough only mode. When finished dough can be placed in any size or shaped pan.