

GLUTEN – FREE CHALLAH BREAD

- 1 package or 1 Tbsp active dry yeast
- 1 1/4 C warm water
- 2 eggs
- 1/4 C honey
- 1 tsp apple cider vinegar
- 1/4 C grapeseed or avocado oil (or another preferred oil)
- 1 Tbsp xanthan gum
- 2 tsp Kosher salt
- 1 C tapioca flour/starch
- 1 1/2 C certified gluten-free oat flour
- 1/2 C brown rice flour



RECIPE INSTRUCTIONS

1. Combine yeast, warm water, and honey in the bowl of your Bosch mixer. Mix until well combined. Let the mixture rest for 2-3 minutes to activate the yeast.
2. Once the yeast is activated, add wet ingredients to the mixing bowl and mix until well combined.
3. In a medium-sized bowl, mix together xanthan gum, salt, oat flour, tapioca flour, and brown rice flour.
4. Slowly mix dry ingredients into the Bosch mixer, combined with the wet ingredients. The dough should be sticky.
5. Add dough to a lightly greased loaf pan or challah mold pan.
6. Cover dough and allow it to rise for 2-3 hours in a warm location.
7. Preheat oven to 375 degrees F and bake for 35-45 minutes or until the top starts to slightly brown. Muffin and mini-loaf pans will only require about 20-25 minutes bake time.
8. Allow a few minutes to cool on a cooling rack and serve.

Vegan tip: instead of adding eggs, make vegan with flaxseed mixture (2 Tbsp flax seeds mixed with 6 Tbps warm water – allow mixture to sit for 5 minutes before adding to dough – this makes two flax eggs).