



* GF CHALLAH RECIPE *

* INGREDIENTS



3 EGGS (2 EGGS AND 1 EGG YOKE, SAVE THE WHITES)



1 & 3/4 CUP LUKEWARM WATER



1/3 CUP CANOLA OIL

IN YOUR PACKAGE



4 CUPS GF FLOUR



2/3 CUP TAPIOCA FLOUR



1 TBSP & 1 TSP SUGAR



1/4 CUP FLAX SEED



2 TSP SALT



1 TBSP & 1 TSP
XANTHAM GUM



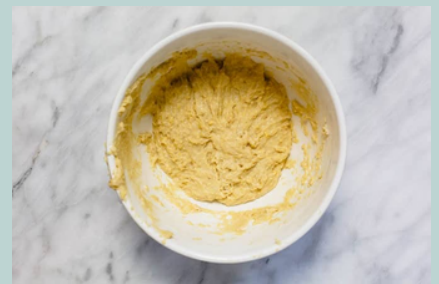
1 TBSP & 1 TSP YEAST

* INSTRUCTIONS

MIX THE WATER, YEAST, AND SUGAR IN A BOWL AND LET THE MIXTURE FOAM.



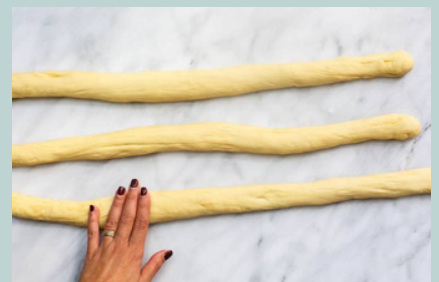
ADD ALL REMAINING INGREDIENTS AND KNEAD ABOUT 5 MINUTES, IN A DOUGH MIXER OR BY HAND.



LET THE MIXTURE REST ABOUT 30 MINUTES. THE DOUGH WILL RISE A RESPECTABLE SIZE, ALBEIT LESS THAN REGULAR DOUGH.



SEPARATE THE DOUGH INTO THREE AND ROLL OUT INTO STRANDS.



BRAID THE DOUGH AND PLACE ON A BAKING SHEET LINED WITH PAPER.



HEAT THE OVEN AT 350°. GENTLY BRUSH THE DOUGH WITH THE LEFTOVER EGG WHITES USING A BRUSH OR FORK.



BAKE FOR 30 TO 35 MINUTES - UNTIL GOLDEN BROWN.

