

Wheat-Free Breadmaker Challah

for Erev Shabbat

AMOUNT: 1 loaf

Start with all ingredients at room temperature

1. Mix liquid ingredients together and place in bottom of breadpan:
 - 3 Eggs, large or extra-large (must measure $\frac{3}{4}$ cup), lightly beaten**
 - 3 tablespoons Organic Olive Oil**
 - 1 $\frac{1}{2}$ cups Water**
 - 1 teaspoon Organic Apple Cider Vinegar**
2. Mix dry ingredients in separate bowl and add onto top of liquid ingredients in breadmaker pan.
 - 3 cups Wheat-Free Flour Blend**
 - 2 teaspoons Xanthan Gum**
 - $\frac{1}{2}$ cup Non-Instant Organic Dry Milk**
 - 1 $\frac{1}{2}$ teaspoons Sea Salt**
 - 3 tablespoons Sucanat or Sugar**
 - 1 $\frac{1}{2}$ teaspoons Cinnamon**
 - $\frac{1}{8}$ teaspoon Vitamin C (powder or crushed tablet)**
 - 2 $\frac{1}{4}$ teaspoons RED STAR® Active Dry Yeast**
 - $\frac{2}{3}$ cup Raisins**
3. Place pan in breadmaker and set to a medium crust. Add raisins at appropriate time near end of kneading cycle (many breadmakers will “beep” to let you know it's almost done kneading). This will look like stiff pancake batter when kneaded and cannot be braided. Allow to cool 10 minutes in pan before turning out onto a cooling rack.

If the loaf sinks in the middle when cool, remember to write a note on the recipe to reduce the liquid approximately 1 or 2 tablespoons.

If the loaf has a rough uneven top crust, remember to write a note on the recipe to increase the liquid approximately 1 or 2 tablespoons.

Or, if you don't use a breadmaker:

Mix liquid ingredients together in a mixer bowl. In a separate bowl, mix the dry ingredients together and add to the liquid ingredients. Using the dough hook, knead the dough on lowest setting for approximately 8 minutes, scraping the sides of the bowl occasionally. Add the raisins when almost kneaded.

Let the dough rest for about 2-3 minutes before turning into a prepared (oiled) 5 x 9” glass loaf pan. Rise in warm place (such as 100° oven) until double in size (about 40 minutes). Bake in a 325° oven (metal pan—350° oven) for 40 minutes. Turn out immediately onto cooling rack.