



Challah

1 package White Gold gluten free bread flour

1 tbsp.dry yeast(1 envelope)

50 gr (1/4 cup) sugar

1 egg(L)

240 ml.(1 cup) lukewarm water

$\frac{1}{4}$ cup pieces of butter, room temp(very soft)

1 $\frac{1}{2}$ tsp. salt

1 egg for egg wash

Sesame seeds (optional)

Instructions:

1. In a mixer bowl, mix the flour, sugar and yeast.
2. In a different bowl, mix the egg, water and pour to the mixer bowl. Mix well. Add gradually Add salt and mix on a low speed for 4 minutes.
3. The dough should be sticky.
4. Let rise for two hours, covered in a warm dry place.
5. Flour your surface with some gf flour and with oiled hands, shape into 3 logs and braid .you can put the dough in a bread loaf without shaping it.
6. Let the dough rise for a second rise for 15 minutes.
7. Heat the oven to 375 deg. Put inside the oven (the low part of the oven), a dish with very hot water Brush gently with an egg wash and sprinkle sesame seeds (optional).
8. Bake for 35 minutes, until golden brown.

