

Gluten Free challah Bread/Rolls

(Suitable for Vegans)

Ingredients

- 1¼ Cups of Water or Milk (300g)
- ¾ Cup Vegetable Oil (160g)
- 1 Large Egg (60g)
- 1 Teaspoon Salt (10g)
- 4 Teaspoons Dry Yeast (20g)
- ⅔ Cup Sugar (130g)
- 1 pack 500g Bake Freely's All-Purpose Mix
- A sprinkling of Corn or Rice Flour for dusting hands and work surface



** Vegans can replace 1 egg with ¼ cup of water (60g)

Directions

○ Step 1

Place all ingredients in a mixer bowl and mix at medium to high speed using a K-hook for around 5 minutes. Extract the sticky dough from the mixer bowl and place in an oiled container, mold to a ball, cover with a kitchen towel and let dough rest for one hour in a warm and moist environment.

○ Step 2

Dust your hands and work surface with corn or rice flour and extract the proofed dough.

Divide the dough into two parts for breads or 6 parts for buns.

Mold into the desired shape, place on an oven tray lined with baking paper. Cover with a kitchen towel and let sit for an additional one hour.

○ Step 3

Remove the towel and add any topping of your choice: 1) brush with whisked egg and sprinkle with sesame and/or poppy seeds 2) brush with Olive oil and sprinkle with herbs and/or sea salt.

○ Step 4

Bake in a pre-heated oven at 170°C. Breads- 30-35 minutes and buns 20-25 minutes