

Gluten-Free Braidable Challah

(gluten-free, dairy-free)

By Gluten-Free Nosh

<https://glutenfreenosh.com/2021/01/04/gluten-free-braidable-challah/>

A good recipe for braidable gluten-free challah is hard to find. Happily, this recipe makes a fluffy, braidable gluten-free challah that you will love. The dough requires a few special ingredients to help provide extra binding and lift while reducing the stickiness of the dough. If you don't have these ingredients, see the notes in the story above.

This challah does not store well overnight on the counter or in the fridge, but it freezes beautifully. So if you make it ahead of time or have leftovers, freeze it and defrost when ready to eat.

Ingredients

- 1 teaspoon sugar
- ½ cup warm almond milk, 105°F-115°F
- 1 packet (2 ¼ tsp) yeast
- 3¼ cups gluten-free flour blend (I use [Bob's Red Mill Gluten-Free 1-to-1 Baking Flour](#))
- ½ cup gluten-free oat flour (grind oats in coffee grinder)
- ½ cup packed brown sugar
- ¼ cup flax meal
- 1 tablespoon [egg replacer](#) (yes, use this in addition to eggs, it is a binding agent; you could probably skip if you don't have it, though I haven't tested the recipe without it)
- 2 teaspoons baking powder
- 2 teaspoons salt
- 2 large eggs
- 2 egg yolks
- ¼ cup canola oil
- 2 tablespoons apple cider vinegar
- 1 ripe banana, mashed
- Egg wash (1 beaten egg)

Method

1. In a small bowl, dissolve 1 teaspoon sugar in 1/2 cup almond milk that is heated to 105°F-115°F (use an instant read kitchen thermometer to test it). Stir in yeast with a fork until dissolved. Let mixture stand until yeast begins to foam, about 5 to 10 minutes.
2. In a large bowl, combine gluten-free flour blend, oat flour, brown sugar, flax meal, egg replacer, baking powder, and salt. Whisk with a fork to combine.
3. In a mixer with flat paddle attachment (no dough hook needed), beat eggs, yolks, oil, and vinegar, until combined. Beat in mashed banana. Mix in proofed yeast mixture.
4. Turn the mixer to low speed and gradually mix in the flour mixture. Mix the dough for 5 minutes on low. (It will be more like a batter, not stiff like regular bread dough.)

5. Cover mixing bowl with a tea towel. Put bowl aside in a warm, undisturbed place for 45 minutes to 1 hour to rise.
6. After the dough has risen, get ready to shape it. Line a baking sheet with parchment paper. Liberally sprinkle gluten-free flour on your work surface, such as a clean kitchen counter, silicone baking mat, or parchment paper, so that the whole area is floured.
7. It is easier to make two smaller loaves, rather than to make one large loaf. To make two loaves of challah, you will need to divide the dough into six pieces. In the mixing bowl, divide the dough roughly in half. From one half, scoop three equal-sized lumps of dough onto your floured work surface.
8. Lightly sprinkle some flour on top of each of the balls of dough. With a very light touch and not too much manipulation, roll each ball into a rope of dough. (If dough or surface gets sticky, sprinkle more flour.) Place the three ropes parallel to each other. Pinch the top together and carefully lift each log over the other to braid the dough. If your braid comes apart, just smush it together a bit -- you won't be able to tell once it's baked. Repeat with the remaining dough to form a second loaf.
9. Carefully transfer the braided loaves to a baking sheet. (Or if you braided the challah on a silicone baking mat or parchment paper, transfer the mat or paper to the baking sheet.) Cover loaves with a tea towel and let rise again in a warm place for 30 minutes.
10. Preheat oven to 375°F. Brush top of loaves with egg wash. Bake about 30 minutes until golden brown. (If you want, you can check the loaf's internal temperature. It should reach 190°F.)
11. If you have any leftover challah, you must freeze it. If you leave this challah out overnight, it will be like a rock. But the challah freezes and reheats beautifully, so just freeze leftovers and reheat later.

Yield: 2 loaves of challah