

BEST GF CHALLAH so far

Use Pamela's Bread Mix

Follow basics, i.e. 2 cups of liquid, 350 degrees,

CHANGE TO:

3 large eggs

use 2 packets quick rise yeast, 1tsp sugar in cup of warm water

add 1/4 cup oat flour

1 TBS psyllium husk powder

1/4 cup sugar

Knead dough in approx 3/4 cup Bob's Red Mill 1:1

Egg wash and sprinkle with sesame seeds

Bake 35-40 minutes in cast iron skillet