



GLUTEN-FREE OAT CHALLAH DOUGH STEPS

1. Measure $\frac{3}{4}$ cups of warm water into your bowl. Add $\frac{1}{3}$ cup of honey into the warm water and let the honey dissolve.
2. After honey is dissolved, add 2 $\frac{1}{4}$ TSP yeast into the honey and water mixture. Mix and let it rest for approx. 10 minutes.
3. Add $\frac{1}{4}$ cup avocado oil, 3 eggs, and $\frac{1}{4}$ cup of alternative milk to your yeast mixture, mix well.
4. Gradually add your pre-measured flour mixture from your kit into your bowl (flour mixture contains 3 cups of Gluten-free oat flour, 1 $\frac{1}{2}$ TSP salt, and 2 TSP of xanthan gum). The dough will be gooey and wet.
5. Mix well with a wooden spoon. Do NOT add more flour.
6. Cover bowl with kitchen towel/apron - Enjoy dessert in Levin Hall while your dough is rising.
7. After break or at home - punch down your dough and put into a well oiled half loaf pan(s) lined with parchment paper. Follow the "At Home Instructions" below.
8. **Optional:** You can either bake immediately when home or cover well and place dough in refrigerator overnight. In the morning, take the dough out of the refrigerator and place in a warm environment until it increases in size by 30%. (You can typically create a warm environment for the dough to rise by turning your oven up, then turning it off, and placing the covered dough in the oven. Approximately 30 - 40 minutes.)

AT HOME INSTRUCTIONS

1. Preheat oven to 350 degrees F
2. Bake for approximately 40 minutes until golden brown
3. Immediately remove from pans and place on cooling rack
4. Cool completely before slicing
5. Enjoy!



VEGAN/GLUTEN-FREE OAT CHALLAH DOUGH STEPS

1. Measure $\frac{3}{4}$ cups of warm water into your bowl. Add $\frac{1}{3}$ cup of honey into the warm water and let the honey dissolve.
2. After honey is dissolved, add 2 $\frac{1}{4}$ TSP yeast into the honey and water mixture. Mix and let it stand for approximately 10 minutes.
3. Add $\frac{1}{4}$ cup avocado oil, $\frac{1}{2}$ cup + 1 TBSP egg replacer (Just Egg), and $\frac{1}{4}$ cup of alternative milk to your yeast mixture, mix well.
4. Gradually add your pre-measured flour mixture from your kit into your bowl (flour mixture contains 3 cups of Gluten-free oat flour, 1 $\frac{1}{2}$ TSP salt, and 2 TSP of xanthan gum). The dough will be gooey and wet.
5. Mix it well with a wooden spoon. Do NOT add more flour.
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