

Compliments of:



Brioche / Challah Bread aka CountryFrench Bread

(Perfect for Bread Machines)

4 cups ***French Bread Mix***

1/2 tsp. salt

1 Tablespoon. gluten-free yeast

2 Tablespoon. sugar

1 3/4 cups warm milk or water (110-115 degrees)

1 tsp. cider vinegar or 1/4 teaspoon ascorbic acid

1/3 cup melted butter or oil

2 eggs plus 1 egg white, lightly beaten

1 beaten egg for brushing top of bread

In a large mixing bowl, combine mix and salt. Dissolve yeast and sugar in warm water. Combine vinegar, oil, and eggs. When yeast begins to bubble, add to mix, then add egg mixture and beat well for several minutes, or until smooth.

Preheat oven to 375 degrees. Lightly oil a cookie sheet. Form bread into desired shapes. Dough can be rolled into 3-6 braids for challah or formed into two long baguettes. It's also delicious made into rolls. After dough is shaped, cover with oiled plastic and let rise 30-40 minutes. Brush with beaten egg. Sprinkle tops with sesame or poppy seeds, if desired, and bake until bread sounds hollow when tapped (15-20 minutes for rolls; 30-35 minutes for loaves). Bread will not become very dark, but should have formed a firm crust. This may be made in a 9-x-5-inch loaf pan.

In the bread machine: Add ingredients in order recommended by manufacturer. This is best baked on short (single rise) cycle or white bread setting.