

Celebration Challah



- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 2 eggs, beaten
- 1 1/4 cups rice milk
- 1/4 cup extra light olive oil
- 1/4 cup honey

In a large mixing bowl, combine Yumee Yumee Breads mix and yeast. Mix well.

In a small saucepan, combine eggs, rice milk, oil, and honey. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Spoon batter into a greased 8-inch non-stick springform pan. Place more batter into center of pan using a spoon or ice cream scoop for a slightly mounded loaf. If needed, smooth top of batter gently with a silicone spatula. Cover with a greased sheet of plastic wrap and allow batter to rise until center of batter is level with top of pan. Use the [Quick Rise Method](#).

Bake at 375 degrees for 35 minutes, or until bread sounds hollow when tapped. Cool on a wire rack for 3 minutes. Remove bread from pan. For best results, allow bread to cool at a slightly elevated angle. Rotate bread every 10 minutes until cool.

Cook's Note: *Electric mixer required.*