

CHALLAH RECIPE



Ingredients (makes two loaves of challah):

- 1 ½ packages of active dry yeast
- 1 tablespoon and ½ cup of sugar
- 1 ¾ cups of warmish water
- ½ cup of vegetable oil
- 5 large eggs
- 1 tablespoon of salt
- 8 cups of all-purpose flour
- Optional: poppy or sesame seeds (to sprinkle on top)

Instructions:

- Step 1: In a large bowl, dissolve the yeast and 1 tablespoon of sugar in 1 ¾ cups of warmish water
- Step 2: Whisk oil into yeast mixture, then beat in 4 eggs, one at a time. Add remaining ½ cup of sugar and salt

- Step 3: Gradually add the flour, stirring after each addition. When the dough holds together, it is ready to be kneaded
- Step 4: Flour a clean surface for the dough. Knead dough until it is smooth.
- Step 5: Clean out the large bowl and grease it (with extra vegetable oil). Put dough back into bowl and cover it with plastic wrap.
- Step 6: Let the dough rise for 1 hour in a warm place, until it has almost doubled in size (you can also place dough in an oven that has been heated to 150 degrees fahrenheit and then turned off)
- Step 7: Punch dough down to remove any air bubbles. Cover and let rise in a warm place for another half hour.
- Step 8: Divide the dough in half. Place half aside.
- Step 9: Cut the dough into six evenly sized pieces and form it into 6 balls.
- Step 10: Using your hands roll each ball into a strand about 12 inches long and 1 inch wide.
- Step 11: Place the 6 strands in a row so they are parallel to each other. Pinch the tops of the strands together
- Step 12: Braid the challah using this pattern: move the outside right strand over two strands, take the second strand from the left and move it all the way to the right, take the outside left strand and move it over two, move the second strand from the right to the far left. Repeat the pattern (starting from the outside right strand again) until all the strands are braided.
- Step 13: Twist into a circle and pinch the ends together.
- Step 14: Repeat steps 9-13 to make the second loaf
- Step 15: Place the loaves on a greased baking sheet (again grease with vegetable oil) with two inches in between
- Step 16: Beat the last egg and brush onto the loaves. Let the loaves rise another hour.
- Step 17: If baking, preheat the oven to 375 degrees fahrenheit and brush the loaves again with the whisked egg. Optional: sprinkle poppy or sesame seeds onto loaves. You can also freeze one or both loaves, but make sure you remove loaf from the freezer 5 hours before baking

- Step 18: Bake in the middle of the oven from 3 minutes OR until golden brown. Cool the loaves on a wire rack