

untagged, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Challah

Date added: 2021/11/14

Ingredients

- 2 teaspoons active dry yeast
- 2 teaspoons granulated sugar
- 7 oz warm water (120-130 F)
- 1/4 cup neutral oil, plus more for greasing the bowl
- 4 large eggs
- 1/4 cup granulated sugar
- 2 teaspoons kosher salt
- 600 grams bread flour

Method

1. Dissolve yeast and two teaspoons of sugar in warm water until foamy.
2. Add remaining sugar, oil, three eggs, and salt and stir to combine thoroughly.
3. Add bread flour and knead until a smooth, elastic dough is formed.
4. Transfer dough to a clean well-oiled bowl and place in a warm place for an hour.
5. Flip dough and gently depress. Let rise another 30 minutes.
6. Divide dough into six equal pieces and braid as follows:
 1. Move the outside right strand over 2 strands.
 2. Then take the second strand from the left and move it to the far right.
 3. Take the outside left strand and move it over 2.
 4. Move second strand from the right over to the far left.
 5. Start over with the outside right strand.
 6. Continue this until all strands are braided and tuck ends under.
7. Place braided loaf on a silicon sheet lined cookie sheet. Beat remaining egg in a bowl and brush over loaf to thoroughly coat with egg wash.
8. Let rise another hour. Preheat oven to 350.
9. Bake for 30-35 minutes until loaf is golden brown and sounds hollow when rapped with your knuckles.
10. Let cool at least 30 minutes, slice and enjoy.

Notes

This recipe makes one loaf. The original yields two. Scale as needed for holiday baking etc. Makes great french toast and sandwiches. Inspired by:

<https://smittenkitchen.com/2008/09/best-challah-egg-bread/>

From:

<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:

<https://wiki.cookie mountain.org/doku.php?id=recipes:challah&rev=1636918126>

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