

Challah Recipe



5 tsp Yeast



6 c Flour



1/2 c Sugar



1 Tbsp Salt



4 Large Eggs



2/3 c Oil



1 1/2 c Warm Water



1. Combine yeast with $\frac{1}{2}$ cup water and a little sugar and let bubble.
2. Put dry ingredients into a bowl, make a well/hole in the middle and add wet ingredients including yeast mixture.
3. Mix and knead until your hands come clean of the dough, adding up to two cups more flour if needed.
4. Put flour on top of dough, cover with a clean cloth and leave in a warm place to rise until about double – 2-3 hours.
5. Punch down the dough, take it out of the bowl, shape and put on a cookie sheet. (I make two challahs with this dough or up to six small challahs.) Cover with cloth and let rise another half hour.
6. Baste with egg wash and bake in a preheated 350 degree oven for 30

minutes or until hollow to the tap. If you make one large challah, it will take longer to bake.