



Challah ingredients:

- 3 eggs
- 4 tablespoons honey (1/2 cup)
- 625ml lukewarm water (2 1/2 cups)
- 1 pack of dried yeast
- 30g melted butter or vegetable oil (about 3.5 tablespoons)
- 1 tbsp salt
- 1K flour (about 7 1/2 cups)
- 1 egg for brushing the bread loafs
- Topping: Crushed rock sugar (2 tblsp) or sesame or combine bread with raisins, etc.

Challah bread instructions:

1. Combine dry yeas, luke warm water, honey, 3 eggs, vegetable oil and salt in a large bowl. Whisk for a minute or two.
2. On a standmixer, use the hook attachment and gradually add flour to the wet ingredients. Knead bread for about 5 minutes until all the ingredients are well incorporated and the dough is stretchy.
3. Knead briefly by hand and grease the sides of the bowl. Place bread in bowl, cover with a plate and leave in a warm spot for 2 - 3 hours until the dough has doubled in volume.
4. Cut the dough into two portions - one slightly larger than the other. Knead briefly then allow to rest again for 30 minutes.

5. Use the smaller dough to cut into 3 portions and braid. Use the larger one to do a 4-string braid.
6. Preheat oven to 180 C or 350 F.
7. In a small bowl, crack the egg and whisk with a fork. Then generously brush the loafs with egg.
8. Sprinkle crushed rock sugar or other topping.
9. Bake on parchment paper for 35 - 40 minutes. Then, enjoy!