

# Challah

## Ingredients

5 1/2 - 6 cups flour

1 tbsp. dry yeast

1/2 cup sugar

1 1/4 tsp. salt

6 tbsp. vegetable oil

1 1/2 cups water, plus 2 tsp.

2 eggs

poppy seeds (optional)

## Instructions

1. In a small bowl add yeast, 1 tbsp. sugar, and 1/4 cup water. Mix and let stand for 10 minutes.
2. In a second bowl add flour, salt, and sugar. Add the remaining water, oil, 1 egg, and the yeast mixture.
3. Mix to make the dough until it forms a ball, adding flour if too sticky.
4. Cover with a towel and let stand in a warm place for 60 - 90 minutes until it doubles in size.
5. Punch the dough to let out the air bubbles. Let stand 10 minutes.
6. Separate dough into 6 even pieces and roll each on the table into a snake.
7. Make two braided loaves with 3 pieces each. Tuck the ends under each braid. Place on greased and floured cookie sheets.
8. Beat remaining egg in a small bowl and brush loaves with egg. Let stand half an hour, then brush again and add poppy seeds.
9. Let rise 60 - 90 minutes until loaves double in size.
10. Preheat oven to 375°F and bake loaves for 22 - 26 minutes until golden.

Cook time: 24 minutes