

Basic Challah

In a small glass bowl put in
1 cup very warm water (105° – 115°)
2 pkg. Yeast
add
6 Tbs. Brown Sugar
Cover and let set for 10 minutes.



While the yeast is setting, in a large glass bowl mix:

½ cup Oil
4 Tbs. Sugar
3 tsp. Salt
Add
3 eggs (beaten)
2 cups flour
Stir and add:
Yeast mixture (from above)
1 cup flour
1 cup water (very warm 105° – 115°)
Stir again.
Add:

4 cups flour a little at a time until dough doesn't stick to bowl. Put a little flour on clean cabinet top and scrap dough out of the bowl onto the flour. Begin to knead flour into dough. Keep adding flour onto cabinet top until dough is pliable and isn't sticky. Knead for about 10 to 12 minutes.

Grease large bowl with oil, put ball of dough in and cover with damp cloth. Put in a warm place and let rise until double—about one hour.

Punch down dough and put on cabinet top. Knead 3 or 4 times. If it is sticky, you can put flour on cabinet. If you can work with it without it sticking to cabinet, then divide dough in half. Divide one of the halves into 3 equal pieces. Roll each one out like a rope. Make them about 12 inches long and about 1 inch in diameter. Now lay one rope over another in the shape of an X. Then add the 3rd rope in the middle of the X. Now braid each end and tuck middle rope under. Do second half the same.

Place braid on a large greased or non-stick cookie sheet or two small cookie sheets. Cover with a dry cloth, let rise until double – about 45 minutes to 1 hour.

Preheat oven to 350°. Place bread in oven and let cook for 5 minutes until it starts to brown. Take reserved **egg**, add **1 tbs. water** and mix. Brush egg mixture on top of loaves. Sprinkle with sesame seeds or poppy seeds. Replace in oven and cook until golden brown – about 15 minutes longer.