

CHALLAH RECIPE

MAKES:
4 LARGE CHALLAHS

INGREDIENTS

7 Cups of flour

1/2 cup sugar

1 tsp salt

2 tbsp dry yeast

3 eggs

1/2 cup oil

Warm water - approx. 2 cups

Oil spray, if at hand

Baking sheets

Parchment paper - recommended

Large bowl

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In a large bowl, sift flour, sugar, salt and yeast. Mix well together with a whisk. Add one egg, and the yolk of the other.

Keep egg white from one egg aside for egg wash before baking. Add oil and start adding water, a little each time, until a dough is formed. Make sure not to over water – dough should be moist but not stick to your hands. Knead well, at least 3-5 minutes.

Form a ball from the dough in the bowl, cover with spray oil or an additional 1 tbsp of oil – this will prevent dough from sticking to the bowl as it is rising.

Cover bowl with plastic film/ lid (if applicable) and sit aside for 60 to 90 minutes – or until double its size. Try to leave in a warm space.

Leaving dough in a cold environment will extend the time of the dough to rise.

Once dough is ready, knead it again. Cut it to desirable size and braid as you like.

Place formed challah dough in a parchment paper lined baking sheet (or greased baking sheet), cover and set aside to rise for another 15 minutes (recommended but not a must). With a brush, use the egg whites to wash the challah before putting in the oven.

Bake at 375 for approx. 25 minutes – until golden brown.
