

Challah Bread

Yield: 2 loaves

Bread Ingredients:

4 teaspoons active dry yeast
1/3 cup sugar
2 tablespoons honey
1 cup warm water (at 110° F)
5 tablespoons unsalted butter, melted
3 eggs
4 – 5 cups bread flour
2 teaspoons salt
1 tablespoon canola oil

1 egg beaten with 1 teaspoon water
¼ cup sesame seeds



- Step 1:** Place the yeast, sugar and warm water in the bowl of an electric mixer.
- Step 2:** Using the paddle attachment, stir the mixture together and let it stand for about 10 minutes until it's foamy.
- Step 3:** Add the melted butter, honey and eggs and mix well.
- Step 4:** Add one cup flour and then 2 teaspoons salt. Stir well. Add 3 more cups of flour and stir. If the mixture has formed a soft dough (and it has pulled away from the sides of the bowl) do not add any more flour. If the dough is still sticky add more flour, ¼ cup at a time until a soft dough is formed.
- Step 5:** Change the attachment to the dough hook and knead the dough for 5 minutes until it's smooth and elastic. Remove dough and place in a large bowl that's coated with canola oil. Roll the dough around so all of it has a little oil on it. Cover the bowl with plastic wrap and let proof for 1 ½ hours in a warm spot.
- Step 6:** **Preheat oven to 375° F.** Punch the dough down and cut it in half. Roll out each half into a log. Cut each log into 3 equal-sized pieces. Roll each piece out into a long strand (thin log).
- Step 7:** Take three of the strands and place them parallel on your work surface. Pinch the tops of dough together so the three strands are fused together. Then braid it like you would a hair braid. Place the braided loaf on a parchment-lined baking sheet pan and brush with the egg wash mixture and sprinkle with sesame seeds. Let the loaf rest for 15 minutes before putting it in the hot oven. Repeat this entire step with the remaining three strands of dough.
- Step 8:** Bake the loaves for about 35 – 45 minutes or until the top is golden brown and the bottom sounds hollow when it's knocked. Let it cool completely before enjoying.