

Challah Bread

Makes one 14" Challah Loaf



Ingredients

- 1 package active dry yeast (2 ¼ teaspoons)
- 2 tablespoons sugar
- ½ cup warm water (between 100° - 110°F)
- 3 tablespoons canola oil
- 2 large eggs
- 3 tablespoons honey
- 1 teaspoon salt
- 3 ¼ - 3 ½ cups bread flour

- Canola oil for the bowl
- 1 egg yolk mixed with 1 teaspoon water
- 2 tablespoons sesame seeds

Steps

1. Place the yeast, sugar and warm water in the bowl of an electric mixer. Using the paddle attachment, stir the ingredients together. Allow mixture to sit and froth - about 5 minutes.
2. Add the oil, eggs, and honey again stirring to combine everything.
3. Change the attachment to the dough hook. Add the flour and salt. Start with 3 ¼ cups of flour and begin kneading the dough. If after 3-4 minutes the mixture has formed a smooth dough (and has mostly 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.
4. Remove the dough from the bowl onto a lightly floured surface and gently work the dough into a smooth ball. Coat the inside of a medium-sized bowl with canola oil and roll the dough around so all sides are covered with oil. Cover and let rise in a warm place for about 1 - 1 ½ hours or until it has doubled in size.
5. Preheat oven to 375°F. Punch the dough down and divide the dough into three equal pieces. Roll each piece out into a long strand - about 14". Take the three strands of dough and place them parallel to each other. Pinch the tops of dough together so the three strands are fused together. Then braid it like you would braid hair. Place the braided loaf on a parchment paper lined baking sheet pan. Brush the top with egg wash and sprinkle with sesame seeds. Let rest for 20 minutes before baking.
6. Bake loaf for about 30-40 minutes or until the top is golden brown and the bottom sounds hollow when knocked. Let it cool completely before enjoying!