



Challah

Ingredients:

2 ½ cups warm water

1 Tablespoon active dry yeast

½ cup honey, plus 2 Tablespoon for yeast

4 Tablespoons vegetable oil

4 eggs

1 Tablespoon salt

8 cups unbleached all-purpose flour



Directions:

1. In a large bowl, sprinkle yeast over the warm water plus 2 T. of honey; wait 5 minutes. Stir in oil, 3 eggs and salt. Add the flour one cup at a time, stirring after each addition. Knead until smooth and elastic and no longer sticky, adding flour as needed.
2. Punch down the risen dough and turn out onto a floured board. Roll into long snakes about 1 ½ inches in diameter. Pinch the ends of three snakes together firmly and braid. Pinch the remaining ends. Place on two greased baking sheets.
3. Preheat oven to 375 degrees.
4. Beat the remaining egg and brush generously over each braid.
5. Bake for about 40 minutes. The bread should have a hollow sound when tapped on the bottom. Cool on a baking rack for one hour before slicing