



# TBT CHALLAH BAKE

## CHALLAH RECIPE

**In a large bowl, mix together:**

4 cups high-gluten flour

1/2 cup sugar

1 1/2 tsp. salt

**Make a well in the center and add to the well:**

1 Tbsp. sugar

1 Tbsp. active dry yeast

1 1/2 cups warm water

**Wait about 10 minutes for the yeast to activate and bubble**

**Begin to knead the dough and then slowly add:**

1 egg

1/2 cups oil

Once you have incorporated all the ingredients into the dough, continue to knead it for a few more minutes until smooth and springy.

Allow dough to rise in a warm and dark place and/or cover with a dishcloth.

Divide the dough into equal portions and braid, tucking the ends in under the loaf before placing on tray.

Brush with egg wash and add toppings if desired (sesame seeds, poppy seeds, everything spice, cinnamon/sugar).

Bake at 350 degrees for 50 minutes (or less if you made smaller loaves).

Makes 1 large challah or multiple smaller ones depending on the size and shape you create.

Challahs can be frozen cooked or uncooked. If frozen, defrost and place in warm oven for 10 minutes before serving.