

Challah

6 Cups flour* (2 whole wheat & 4 white or all white flour)

*Plus another couple of cups of flour for kneading.

1/4 Cup Sugar

1 pkg. active dry yeast (about a tablespoon)

1/2 Tbs. Salt

3 Eggs

1/2 Cup Oil

1 1/2 Cups Warm Water

Mix dry ingredients in a large bowl. Make a well in the center and add eggs, oil and water. Mix with hands and knead (adding more flour as needed) until smooth and elastic, about 15 minutes. (I often use a mixer with a dough hook.)

Oil dough and put in an oiled bowl and cover with towel damp; place in a warm place to rise. (I put it in a warm oven or over a bowl of hot water.) Let rise until double in bulk; punch down and let rise again.

Cut dough in half and each half into thirds.* Roll out 3 pieces of dough and braid. Place braids on a greased pan and cover; let rise until doubled. Brush with egg wash (1 egg & 1-Tbs. water mixed together) and sprinkle with seeds. Bake at 350° F for about 30 to 40 minutes. Will make 2 large loaves. Bread may be frozen...just wrap tightly with plastic wrap.

For a Rosh Hashanah challah add chopped dried fruit in dough while kneading. Use what ever type of fruit you would like. I use a combination of apple, apricot, peach, and raisin. Cut dough in half and roll into a long rope; coil this into a nice "hive" shape.

*For a fancier loaf put a braid on the top of the braid. To do this cut your dough in four pieces; braid three pieces then cut the fourth piece into three and braid them. Place this small braid on the first braid using a little egg wash as a glue.

To give bread a great flavor I like to add a small onion finely chopped to the dough with the liquid ingredients.