

## Rebecca's Vegan Challah Recipe

(Adapted from Joan's Vegan Challah Recipe <https://jewishfoodhero.com/joans-vegan-challah-recipe/>)

*One of my kids is vegan. When I started making challah, I was so excited to finally make challah that we actually liked to eat. However, my youngest couldn't eat it. I searched for a vegan recipe and stumbled upon this one.*

*The first time I used the recipe, I failed to note that the original recipe called for 8 cups of flour and made GIGANTIC challahs. It took me a couple of tries to scale the recipe back to something that worked for our household.*

*When I started making this, my family had no idea it was vegan. The only thing that gave it away was that my youngest was eating it. I have to thank Joan Laguatan and her "Soft, Fluffery, and Delicious Vegan Challah Recipe" that has now become a staple in our house each week.*

### Ingredients:

- 2 (or 4 ½ teaspoons) packages rapid-rise or instant yeast (*If you only have regular, dry yeast, that is fine, too. The other type is just my preference.*)
- 1 ¼ cup warm water
- ½ cup sugar
- 3/8 cup vegetable oil
- Dash salt
- 4 cups AP flour
- 2 Tblsp soy or oat milk
- Approx. 1 tsp agave (or honey if your vegan eats honey)

### Directions:

1. In a large bowl, combine the yeast, sugar, water and oil. Whisk together, and let it sit for approx. min in a warm area. (I usually turn my oven on low and put the bowl on top of the stove.)
2. Once the yeast has bloomed (it makes cool patters because of the oil) add the flower. Begin combining with a spoon. Then use your hands to combine/knead in the bowl. Once it has come together,

- move to the counter and knead for approx. 5 minutes until it's nice and smooth and holds together.
3. Place in an oiled bowl, cover with saran wrap, and place in a warm area for 90 min – 2 hours.
  4. Punch down and braid. I often make two smaller loaves with this, but you can make one large loaf.
  5. Place braid on your baking sheet lined with parchment or a Silpat mat.
  6. Turn oven temp to 350 degrees (F).
  7. Mix soy/oat milk and agave/honey in a small bowl and brush the outside of the challah with the mixture. Let sit for another 30 minutes.
  8. Place in oven and bake for at least 30 minutes. If you made two smaller loaves, 30 minutes should be fine. If you made a larger loaf, you may need an additional 5 minutes or so.

Note: this challah won't get shiny brown like a challah coated in egg wash. It's more of a matte color.