

## Parev Challah!

-Shannon Simler

- 6 ish cups bread flour
- 1 Tbs Kosher salt
- 3/4 C honey
- 1 1/2 C hot water
- 1 Tbs Fleischmann's Instant Yeast
- 3 Eggs
- 1 C oil
- 1 Egg Yolk + 1Tbs cold water (eggwash)

Mix eggs, oil, salt, 1 C flour together in mixing bowl with a dough hook. Put hot water, honey, and yeast together in non-metal bowl. Let sit until yeast activates (bubbles). Once activated, pour into mixer. Add flour one cup at a time. If mixture appears too dry, add a little oil, or add flour if not binding. Stop mixing once elasticity of the dough is strong (usually between 11-14 minutes)(push test - push on the

dough, and if it bounces back, you are good to go).

Double proof dough. Once with all dough in a tight ball placed in a bowl (covered and in a warm, preferably humid spot). Second after braid/mold.

Braid/mold to your desire.

Note - Always let your dough sit - it gives the active yeast time to respond!

If you want to do the eggwash, do it right before you bake! Egg yolk and water mix. Best to keep a special kitchen brush just for your challah egg wash. Brush the wash around the top and sides.

Cook @ 350 degrees. 30-35 mins.

Optional sesame seed topping should be added about 5 minutes before the loaf is done baking (just enough to toast

*seeds). To add seeds, lightly add wash and sprinkle seeds to loaf. Continue bake.*

\*This recipe makes 2 six braided loaves

Fun for Everyone: Rainbow sprinkles to the dough adds so much life to the night!