

Challah

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CHALLAH

(holla!) makes 1 loaf

in an electric mixer bowl (or any big bowl, if by hand)...

mix:

1 packet active yeast (1 T)
 $\frac{3}{4}$ c (180 ml) warm water } stir & let sit 5 min.
or until slightly bubbly

then mix in:

$\frac{1}{3}$ c (75 ml) packed brown sugar, 2 T honey,
1 egg, 1 t salt, $\frac{1}{4}$ c (60 ml) veg. oil

Continue mixing:

add 3 to 4 c (720 to 960 ml) all-purpose flour, little by little, until it forms a ball that is not too sticky



put this ball in a big oiled bowl in a warm spot & cover with plastic wrap until doubled in size

(3-5 hrs.)

next...

braid the dough,
place on an oiled sheet,
brush with beaten egg,
sprinkle with sesame seeds,
& let rise again until puffy
(about 30-60 min.)

Bake 25-30 min. at 350° F
or until golden

