

*(Lazy)*

# Challah Recipe!

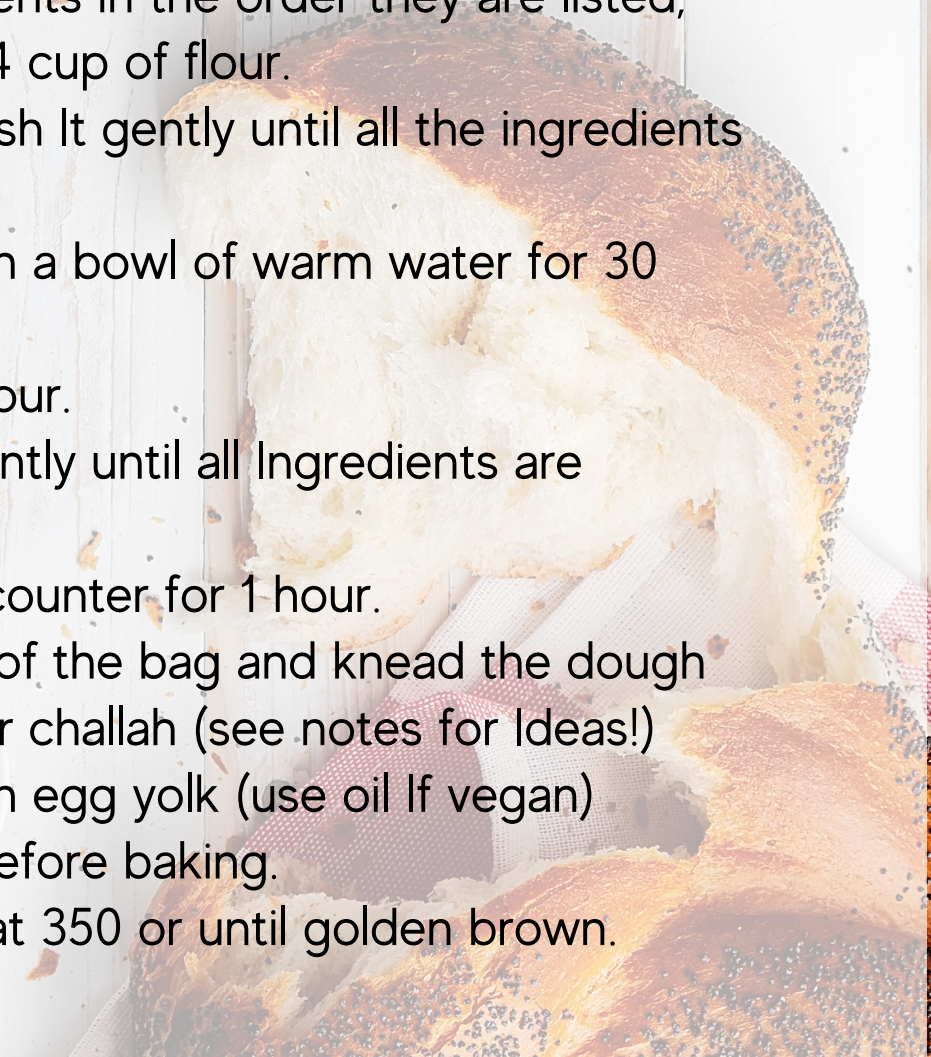
## Ingredients:

- 1 tbsp of instant yeast
- 1 cup of warm water
- 3 tbsp of sugar
- 1/2 tbsp of salt
- 1/3 cup of vegetable oil
- 3 cups of all purpose flour + 1/4 cup (added after the first rise)

## Directions:

You can make this recipe In a gallon ziploc bag or a bowl.

- Add all of the Ingredients in the order they are listed, except for the last 1/4 cup of flour.
- seal the bag and squish It gently until all the ingredients are mixed together.
- Rest the sealed bag In a bowl of warm water for 30 minutes.
- Add the rest of the flour.
- Seal back and mix gently until all Ingredients are combined.
- Rest the bag on the counter for 1 hour.
- Take ingredients out of the bag and knead the dough very gently. Braid your challah (see notes for Ideas!)
- Paint your challah with egg yolk (use oil If vegan)
- Rest for 15 minutes before baking.
- Bake for 35 minutes at 350 or until golden brown.



# Recipe Notes

- If using Active Dry Yeast instead of Instant Yeast, you will need 1 1/4 tbsp. Before adding the rest of the ingredients, put the yeast in the warm water with the sugar, stir it gently, and let it bubble up for 10 minutes before adding the rest of the ingredients. This will activate the yeast, helping your challah rise.
- You can also make this recipe in a bowl If you don't have a bag. Just rest the dough in a bowl both times and cover it with a kitchen towel.
- You can bake your challah In a loaf pan lined with parchment paper for a taller challah, perfect for shabbat morning french toast! To make your challah round, you can follow our video tutorial or just do a normal braid and attach the ends together to make a pretty circle!
- If you are making rainbow challah, use gel food coloring (not liquid or It will change your dough consistency), and don't dye your dough until right before you braid It.
- for a 4 strand braid, you start with the right strand each time and go over - under - over. For a 6 strand braid, also start with the right strand, and go over - over - under - over - over.
- For Oreo Challah:
  - Separate a sleeve of Oreos, putting the cookies on one plate and the filling on another (use more Oreos If you want!)
  - Crush the cookies. When ready to braid your challah, make a slit in each strand, and stuff it with the crushed cookies (it doesn't have to look pretty!)
  - Paint your challah with egg yolk (or oil for a vegan version), and sprinkle more Oreo crumbs.
  - Once the challah Is out of the oven and has had a chance to cool, put the Oreo filling In the microwave for 15 seconds or until It melts, and drizzle It over your challah.
- You can follow the same instructions for any other filling you'd like to try. Other options are garlic and herb butter, chocolate chips, rainbow sprinkles, and cheese. Don't try fruit because it will release too much liquid and change the consistency of your dough.

*Shana Tova!*