

CHALLAH FOR HOMEBOUND

Most Amazing Challah Recipe

prep time 40 mins

cook time 30 mins

total time 2 hours 45 mins

ingredients (per challah):

1 Tb sugar

1 Cup warm water (approx. 125 degrees)

1 pkg RapidRise (Instant) yeast

3 Cups bread flour

1/4 Cup of extra virgin olive oil or vegetable oil

1 egg

1/2 Tb salt

egg wash and seeds

1. Line baking sheet with parchment and set aside.
2. In a large bowl, add sugar, yeast, and water. Let it sit for 3-5 minutes. Add flour on top of the water/yeast/sugar mixture, add oil, egg, and salt on top of the flour. Gently mix everything together in the bowl until the dough becomes slightly tacky, but not wet (another half a cup of flour might be needed). Turn the dough out onto a floured surface and knead until smooth and elastic, about 5 minutes.
3. Cut the bread dough into thirds for 3-strand braided loaves. Working on a floured surface, roll the small dough pieces into ropes about the thickness of your thumb and about 12 inches long.

Ropes should be fatter in the middle and thinner at the ends. Pinch 3 ropes together at the top and braid them. Continue braiding until the loaf is braided and pinch the ends together and fold them underneath for a neat look.

4. Place the loaf onto the prepared baking sheet, and let rise until double in size, about 1 to 1.5 hours.

5. Preheat an oven to 350 degrees. Whisk 1 egg with vanilla extract in a small bowl, and brush the loaves with the egg wash. Sprinkle loaf with about 1 Tb of sesame seeds (optional).

6. Bake in the preheated oven until the top is shiny and golden brown, about 30 minutes. Let cool before slicing.