

Classic Water Challah

(Stephanie's recipe from her grandmother)



Ingredients:

- 6 cups flour
- 2 cups warm water
- 2 packages dry yeast (2 Tablespoons)
- 2 tablespoons sugar (you can add one more)
- 2 tablespoons salt (not more than that)
- 2 tablespoons oil (olive oil gives a nice flavor)

Directions:

- Dissolve the yeast with only $\frac{1}{2}$ cup of the warm and $\frac{1}{2}$ tspn sugar.
- Cover and let stand for 10 minutes until creamy and bubbly.
- Dissolve the salt and sugar and oil with the rest of the water.
- Combine the water to the yeast mixture.
- Slowly add the flour a few cups at a time.
- Knead until the dough does not stick to the bowl.
- Place in a plastic bag(I like to use a large plastic bag and I spray it with pam .
- You can place it in the fridge to rise, I like to leave it out for a few hours.- If you placed it in the fridge - the next day take it out and let it warm up .
- Divide the dough in two and shape them into two Challahs.
- Let rise again for about an hour .
- Bake in a preheated oven for 10 minutes at 400, then lower the oven and bake at 350 for 30 minutes - do not let it burn, watch the challah carefully.