

# Challah

Handed on from Mary Miklosovic Sr. (the great!) - the originator of this recipe.

This recipe makes one loaf, enough for an 8 to 10 person Lord's Day

	Quantity	comments
yeast	1.5 Tablespoon	This is the equivalent of 1.5 small active dry yeast packets
warm water	1 Cup	
eggs beaten	2	
honey	3/4 Cup	You can use less (down to 1/2C) if you prefer bread to be less sweet.
veg. oil	1 Cup	
salt	1 teaspoon	
plain white flour	6+ Cups	You may need more depending on the flour and other ingredients
poppy seeds	1 Tablespoon	Optional, I usually skip these; sesame seeds are also a good option, as is coarse kosher salt.

1 Cup = 11 fl. oz

Steps	Personal Notes
<ul style="list-style-type: none"> <li>• In clear measuring cup or clear bowl               <ul style="list-style-type: none"> <li>— Dissolve Yeast in <i>warm</i> water</li> <li>— Add a little sugar (like half a small teaspoon)</li> <li>— Stir until it's all dissolved</li> <li>— Let sit until the yeast produces ½ inch foam</li> </ul> </li> <li>• In a medium bowl:               <ul style="list-style-type: none"> <li>— Beat eggs,</li> <li>— Add oil</li> <li>— Add honey</li> </ul> </li> <li>• Add your foamy yeast to the bowl and stir               <ul style="list-style-type: none"> <li>— Combine the salt and flour together (if you put the salt straight into the wet yeast mixture, it'll kill off some of the yeast)</li> <li>— Add flour mixture to the yeast mixture</li> <li>— Stir and then knead                   <ul style="list-style-type: none"> <li>▪ add more flour as necessary (it should no longer stick to your hands, but still be moist)</li> </ul> </li> </ul> </li> <li>• Let rise for about 1.5 hours or until it's doubled</li> <li>• Punch the dough down and kneed by hand until the big air bubbles are gone. Shape into pretty braided loaves. Glaze with beaten egg and poppy seed it.</li> <li>• Let rise again (Messianic Jewish bread) for 15-20 mins (don't let it rise too long or it'll flop when you bake it. You can skip this phase if you don't have the time to let it rise)</li> <li>• Bake at 350 for 40-45 mins               <ul style="list-style-type: none"> <li>— Use an air tray (a double bottomed pan) if possible – that'll help prevent the bottom burning!</li> <li>— Put it in the middle of your oven if you can. (Don't put it on the bottom shelf in the oven – it tends to be too hot!)</li> <li>— The bread is done when the underside is slightly brown</li> </ul> </li> </ul>	