Challah Recipe

1⅓ cup water
⅓ cup oil
4 large egg yolks (or 3 large eggs)
2 tsp table salt
4⅓ cups high quality bread flour
Generous ½ cup sugar
1 tablespoon *instant* yeast

Combine all ingredients in a bowl. This works in the bread machine on the dough cycle, or by hand. If kneading by hand, be sure to knead for 5 minutes, adding a sprinkling of flour as needed as you go! Knead until the dough is springy, and bounces back to the touch.

After rising (in the dough cycle, or around 90 minutes in a greased bowl if doing it by hand) divide dough in half, then into the number of strands needed for each challah and braid.

Place on a greased cookie sheet or loaf pan. (For 2 round loaves, greased pie pans work great.) Let rise for another 20-30 minutes, egg wash, then bake at 350 for 30-40 minutes!

Makes 2 loaves

For braiding instructions, more recipes, and other resources visit WiseLA.org/WiseWomen