

How to Make Challah



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Challah is a Jewish egg bread that is traditionally eaten on the Sabbath and High Holidays. It's also wonderful for French toast and sandwiches - not to mention bread pudding. Makes two loaves.

Instructions

Difficulty: Moderately Easy

1. Combine yeast, sugar and warm water in a small bowl. Allow a few minutes to dissolve.
2. Sift flour and salt; set aside.
3. Combine butter or margarine, milk and three eggs in a large bowl. Stir in yeast mixture.
4. Add flour gradually to make a soft dough.
5. Turn mixture out onto a floured board and knead until dough becomes smooth and elastic (about 10 minutes).
6. Place dough in a lightly oiled bowl and cover. Let rise at room temperature for one hour, or until it has doubled in size.
7. Punch down dough and knead lightly. Divide into six portions. Roll each portion into an 18-inch-long strip.
8. Place three strips side by side and pinch at one end. Braid strips to end, then tuck under to close. Be careful not to overstretch dough. Repeat this step for second loaf.
9. Let rise for ³⁵45 minutes or until the loaves have nearly doubled in size. Preheat oven to ^{350° or 375°}400 degrees.
10. Combine egg yolk, a pinch of salt and 1 tbsp. water. Brush loaves lightly with yolk mixture.
1. Bake until golden-brown and hollow-sounding when tapped with a spatula, about 35 to 40 minutes.

Things You'll Need:

- 3 packages active dry yeast
- 3 tbsp. sugar
- 1 c. warm water
- 5 c. all-purpose flour
- 1 tbsp. salt
- 1/4 c. softened butter or margarine
- 1/2 c. warm milk
- 3 eggs
- 2 egg yolks
- vegetable oil
- Groceries
- Vegetable Oils
- 5 c. all-purpose flour
- 2 egg yolks
- 1/4 c. softened butter or margarine
- 1 c. warm water
- 3 tbsp. sugars
- 3 packages active dry yeasts
- 1 tbsp. salt
- 3 eggs
- 1/2 c. warm milk

Tips & Warnings

- See the Related eHow's for more on proofing yeast and kneading dough.

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