

Challah

Ingredients:

- 4¼ cups all-purpose flour
- 1 Tablespoon instant yeast
- 2 teaspoons salt
- ¾ cups lukewarm water
- 4 Tablespoons vegetable oil
- 4 Tablespoons honey
- 2 eggs, room temperature
- 1 egg yolk, room temperature
- For egg wash - 1 extra egg

Instructions:

Add flour, yeast, and salt to the bowl of your stand mixer fitted with a dough hook. Turn the mixer on and allow it to mix while you are mixing together the wet ingredients.

Mix together the water, oil, honey 2 of the eggs and 1 egg yolk.

Add the wet mix to the middle of your mixer and knead on 2 until you have a sticky dough which will take about 5 minutes. It will seem too wet, but it's not.

Using a dough scraper, scrap your dough out onto a pastry mat or well floured surface. Dust your hands with flour and knead your dough into a smooth ball (dusting with flour as needed so it's not sticking).

Grease a large bowl with cooking spray and place the dough in the bowl. Cover with plastic wrap and allow the dough to rise to double (will take 2-3 hours)

Dump the dough out onto a pastry mat or well floured surface and cut into 4-6 even pieces. Roll the pieces into 20 inch ropes then follow a challah diagram to braid

(<https://laurenmonaco.com/MintysTable-Challah-Diagrams>). Once braided, tuck the ends under and transfer to your final baking sheet lined with parchment.

Once on your baking sheet, push together the braided strands to make the challah a little stouter.

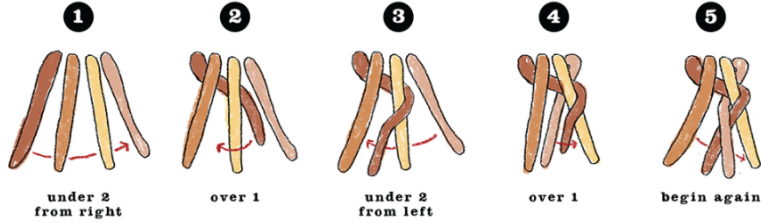
Cover loosely with plastic wrap and allow it to rise about 50%.

Preheat the oven to 350°F.

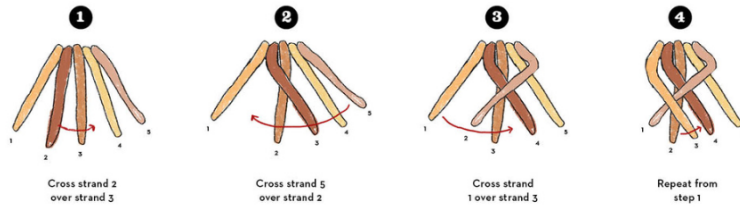
In a small bowl beat your egg and brush generously over risen dough.

Bake for 25-35 minutes or until the internal temp reaches 200°F

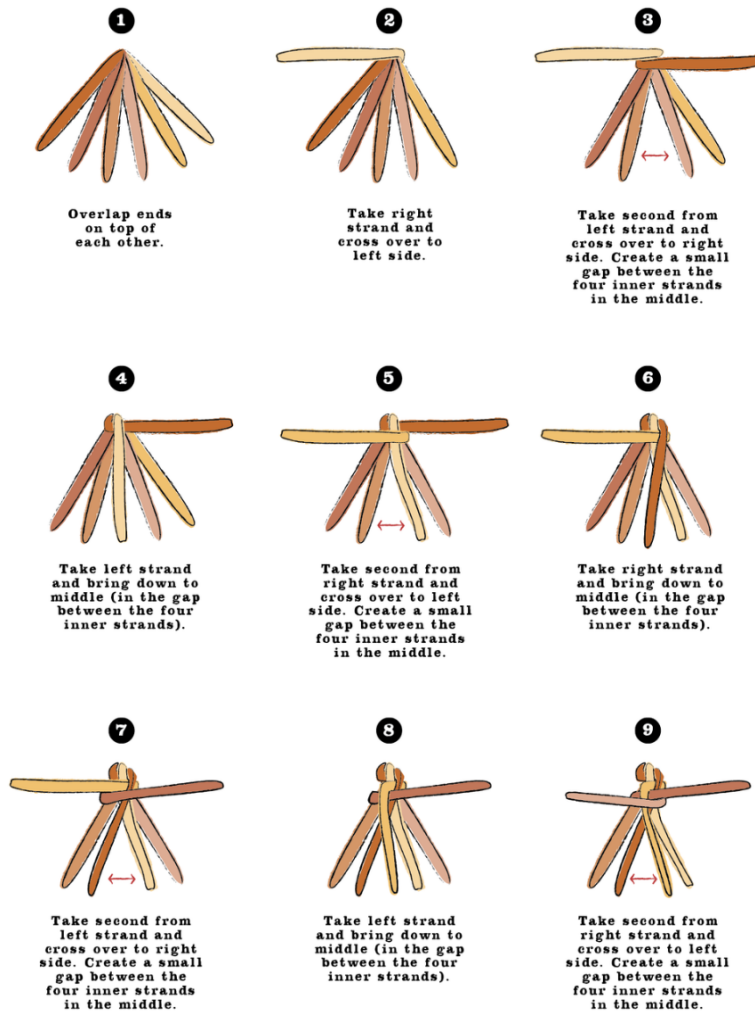
4-strand



5-strand



6-strand



Repeat from step 6 until you reach the end. Tuck ends under loaf.