

Challah

Want to bake a no-fail challah for your family? This recipe is sure to be a delight for the Shabbat...

from Rebbeztin Malkah

You will need:

1/4 cup plus 1/8 cup sugar

1 tablespoon yeast (about 1 ounce)

4 cups flour

1 cup warm water (about 120 degrees Fahrenheit)

1/4 cup safflower oil

2 eggs

1/2 teaspoon plus sprinkle of kosher salt

hot water with some sugar mixed in for basting the challah

Add the ingredients in the order above and knead adequately (about 10 minutes). Place the dough in an oiled bowl and cover with saran wrap. Let the dough rise for about an hour and a half or until it doubles in size. Place the dough on a lightly floured baking sheet reserved for bread.

Next, divide the challah into 6 sections - you will be making a 6 braid challah. Stretch the sections into long strands and bind them together at one end. Then, braid your strands until you finish and have no dough left to braid. Tuck the end of the strands gently under the braid and fluff it gently to make it look even and symmetrical. For detailed video instructions on how to braid a 6-braided challah, please see this link: <http://www.finecooking.com/videos/braiding-challah.aspx>

Depending on humidity, temperature and your challah, the second rise time can be anywhere from 15 minutes to 30 minutes. If you let the challah rise excessively, it will lose its form.

Set the oven to 360 degrees Fahrenheit. Add 1/8 cup sugar to some 1/2 cup warm water and using your pareve basting brush, gently brush the challah with the sugar wash. Top off by sprinkling your challah with poppy seeds, sesame seeds or both!

Cook for 36 minutes. Bake time may vary according to your oven.

B'tayavon (to your appetite)!