

Challah



Ingredients

1 ½ Tbsp active dry yeast

1 Tbsp + ½ cup sugar

½ cup vegetable oil

1 Tbsp salt

8 cups flour

5 eggs

Poppy or sesame seeds for
sprinkling

Utensils

Baking sheet lined with
parchment paper

Measuring cups and spoons

Whisk

Spatula

Mixing bowls

Stand mixer with dough hook



Recipe Instructions

Step 1: Yeast

Dissolve yeast and 1 Tbsp sugar in 1 ¾ cup of warm water. Set aside.

Step 2: Mix Ingredients

Whisk oil into yeast mixture, then whisk in 4 eggs one at a time, then add sugar and salt.

Gradually add flour until a dough forms and holds together.

Step 3: Knead

Knead dough on a floured surface until smooth, or use the stand mixer with dough hook to knead.

Step 4: Rise

Grease a bowl and return kneaded dough to bowl, cover and let rise in a warm place for 1 hour (it will double in size).

Punch down dough, cover, and let rise again in a warm place for 30 minutes.

Step 5: Braid

Depending on what type of braid you are doing, divide dough into even pieces. Roll out pieces into long logs all the same length. Braid dough and place on parchment lined baking sheet.

Step 6: Bake and Enjoy!

Preheat oven to 375°

Place bread in fridge to rise another hour.

Brush with remaining egg. Sprinkle seeds. Bake for 35-40 minutes or until golden.

Enjoy!



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Kitchen Safety Tips:

Always use an oven mitt when handling trays in the oven!

Turn off oven when done using it.