

@Challah Maven Challah Recipe

Check out @challahmaven 's instagram under highlights for a virtual tutorial
Servings: Two Challah

Main Ingredients

- 4 Cups of Flour (+ ~1 Cup Extra)
- ½ Cup of Sugar
- 2 Teaspoons Salt
- 2 Tablespoons Active Dry Yeast
- 1 Cup Bath-Temperature Water (½ Cup Boiling; ½ Cup Warm)
- ½ Tablespoon Sugar
- ½ Cup of Vegetable Oil (Avocado Oil Preference)
- 3 Eggs for Challah (Room Temperature)
- 1 Egg for Wash

Optional Ingredients

- Stuffed Challah
 - Cinnamon Raisin
 - Fig + Goat Cheese
 - Jalapeno Cheddar
 - Blue Cheese Olive
 - Chocolate Chips
 - Nutella
- Seasoned Challah
 - Kosher Salt
 - Sesame Seed
 - Poppy Seed
 - Everything Bagel
 - Zaatar
 - Raw sugar

Materials

- 2 Large Bowls
- 1 Medium Bowl with cover
- 1 Small Bowl
- Whisk
- Mixing Spoon
- 2 Baking Sheets
- **2 Silicone Baking Mats** or Parchment Paper + Oil Spray
- **Cutting Knife**
- **Basting Brush**
- **Rolling Pin (Optional)**
- **Heating Pad or Proofing Oven (Optional)**

Instructions

Step 1: Make Yeast Mixture

- Mix ½ cup boiling water with ½ cup warm water to create bath-temperature water
- Whisk 2 tablespoons yeast with about ½ tablespoon of sugar to activate. You should see light bubbles
- Cover and wait about five minutes to see bubbled yeast
- **If using other types of yeast, follow packaged instructions to make 1 cup; If the mixture does not bubble fully, your challah will be too dense or won't rise

Step 2: Mix Dry Ingredients

- Combine 4 cups flour, ½ cup sugar, 2 teaspoons of salt
- Lightly mix together

Step 3: Mix Wet Ingredients

- *Break each egg individually in small bowl and pour into the 2nd large bowl. Whisk together*
- *Add ½ cup oil*
- *Slowly add in the yeast mixture*

Step 4: Knead the Dough

- Make a little hole in the center of the dry ingredients. Add ¼ of the wet ingredients to the hole and start to mix. Repeat this process 3 additional times
- The mixture should be slightly wet. Move the dough to a counter and gradually add 1/8 cup of flour as you knead, upwards of about 1 additional cup
- Continue kneading the dough until it becomes one cohesive ball. The texture should be silky

Step 5: Let the Dough Rise

- Add the dough to a lightly oiled bowl. Cover with a paper towel or dish tower
- (Optional): Cover with a heating pad or set oven to proof mode
- Let rise for a minimum of 30 minutes

Step 6: Stuff Challah (Optional)

- Take half the dough from the bowl
- Using a knife, cut the dough in to three sections
- Make 3 logs with the dough. Using a rolling pin, roll the dough flat
- Add your stuffing ingredients to the middle third of the dough
- Pinch the dough together to close

Step 7: Braid Challah

- Add silicon mat or parchment paper with lightly sprayed oil to baking sheet
- If using three logs, simply braid together
- If you are looking for other braiding techniques, here are some YouTube tutorials:
 - 6-Strand Braided Challah: <https://www.youtube.com/watch?v=BWSPfToKiYA>
 - 4-Strand Circle Challah: <https://www.youtube.com/watch?v=dj8tuQ1RojM>
- Place on baking sheet

Step 8: Let the Loaf Rise

- Let the challah rise for an additional 30-minutes braided. Place baking sheet on top of heating pad for additional warmth
- Preheat oven to 350 Degrees

Step 9: Prepare Challah for Baking

- Crack 1 egg into bowl and whisk. Brush egg wash on top of challah
- Sprinkle additional seasoning on top of challah (optional)

Step 10: Bake

- Bake for 25-30 minutes at 350 Degrees
- Top of challah should be golden brown to indicate it's ready

Step 11: ENJOY!