

## Traditional Challah

Neighbors will come knocking when your house smells like this fresh-baked challah. Be warned.

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Recipe type: Side Dish

Cuisine: Jewish



### Ingredients

- 2¼ tsp dry active yeast
- 1½ tsp plus ¼ cup sugar
- ¾-1 cup warm water
- ¼ cup vegetable oil
- 4 eggs, divided
- 1 egg yolk
- 1½ tsp table salt
- 4 cups flour (or less)

### Instructions

1. In the bowl of your stand mixer, add yeast, 1½ tsp sugar, and between ¾ to 1 cup of warm water, and mix until dissolved. Let sit for 10 minutes.
2. Mix in vegetable oil, 2 eggs (1 at a time) and egg yolk, with remaining sugar and salt.
3. Slowly add flour, ½ cup at a time.
4. When the dough holds together, switch to the bread hook, and knead until smooth.
5. Transfer dough to a greased bowl, cover with plastic wrap, and let rise in a warm place for at least 1 hour.
6. Punch dough down, and leave it to rise again for 2 hours.
7. You can now either make 1 large challah or 2 smaller challahs. To make one large challah, cut dough into 6 pieces, and roll into approximately 12 inch strands. Pinch the top of the strands together. Take the strand all the way to the right, and move it over to the left by 2 strands. Take the strand that is second to the left, and move it all the way over to the right. Take the strand that is all the way over to the left, and move it to the right by 2 strands. Take the strand that is second from the right, and move it all the way to the left. Repeat this process until the challah is completely braided. Pinch ends, and tuck them under the loaf. Place braided loaf on a cookie sheet lined with parchment paper.
8. Use one egg to brush an egg wash over the top of the loaf.
9. Let sit for one hour.
10. Use another egg to brush a second coat of egg wash. (At this point, you can sprinkle poppy seeds, sesame seeds, or any other seeded topping you want).
11. Bake at 350 for 20-25 minutes, or until golden brown.

Recipe by The Cuban Reuben at <http://thecubanreuben.com/shabbat-challah/>