



# Cooking srael

## *Sweet Shabbat Challah*

### INGREDIENTS

- 1.5 tbsp dry instant yeast
- 2 tbsp sugar (to activate yeast)
- 2 cups warm water
- 4 cups all-purpose flour
- 1/4 cup brown sugar
- 2 tbsp honey
- 1/4 cup oil of choice
- 1 egg
- 2 tsp salt
- 1 egg (for egg wash)

### DIRECTIONS

1. Proof yeast by mixing with the 2 tbsp of sugar in large mixing bowl. Add water and stir once. Let sit for 10-15 minutes until bubbly and frothy.
2. Add 2 cups of flour so that yeast mixture is covered.
3. Add oil, salt, honey, brown sugar, and 1 egg. Using dough hook, begin mixing on low speed or mix by hand. The dough will be liquidy still but should be well incorporated.
4. Add final 2 cups of flour progressively (1/4 cup at a time) until the dough looks uniform and smooth. Continue to knead. If using stand mixer, mix for 7 minutes. By hand, knead for 15-18 minutes.
5. Shape into a soft rounded dome and drizzle a bit of oil around it. Place in an oiled bowl and cover with plastic wrap or a dry towel. Let rise in warm place for 1.5 hours, or overnight in fridge.
6. Carefully pour onto a lightly-floured countertop and cut into even sections for your preferred number of braiding strands. If you are making two loaves, divide into 6 for 3-strand braids, or 8 for 4-strand braids.
7. After braiding, transfer to a wide baking pan covered with a baking sheet. Let rise for 30 minutes.
8. Preheat oven to 200 C / 390 F.
9. Brush egg wash over top very gently. Can sprinkle with sesame seeds, leave plain, or add a drizzle of honey and sea salt for something incredible!
10. Bake for 20 minutes, then turn down to 160/325 for an additional 12-16 minutes on low rack.

**B'TEAVON AND ENJOY!!**