

Annabel's Challah Recipe

Ingredients

- Challah
 - 3 ½ cups all-purpose flour
 - 3 ½ cups all-purpose flour (for later)
 - 2 (¼ ounce) packages of dry yeast (4 ½ tsp)
 - 1 egg, beaten
 - ½ cup vegetable oil
 - 1 Tbsp salt
 - ½ cup sugar
 - 2 cups warm water (80-90°F)
- Egg Glaze
 - 1 egg beaten
 - 1 tsp of vanilla extract
 - 1 tsp of honey

Directions

1. Measure out all of your ingredients.
2. From the ½ cup of sugar take 1 tablespoon out and combine it with the yeast and warm water.
3. In a large mixing bowl add the rest of the sugar, salt and the first 3 ½ cups of flour. Once the yeast has dissolved and is foamy (about 10 minutes) add that as well
4. Mix well (with a bread hook if you have).
5. Add egg (already beaten) and oil.
6. Slowly add the remaining 3 ½ cups of flour till the dough becomes thick and starts to pull away from the bowl.
7. Turn dough onto a floured surface and knead for approximately 10 minutes till the dough is smooth and elastic. It should spring back when pressed lightly with your fingertip.
8. Place dough into a large lightly oiled bowl, turning the dough once so its oiled on all sides.
9. Cover with a damp towel and let rise in a warm place for 2 hours, punch down in 4-5 places every 20 minutes.
10. Prepare a baking sheet with parchment paper or a light layer of oil.
11. Turn your dough out onto a working surface and cut it in half.
12. Cut each half into thirds and roll each third out till it's about 10-12 inches long. Braid the three strands together pinching at the ends.
13. Place on a baking sheet and cover with a towel. Repeat with the other half of dough.
14. While the challahs rise (30 minutes) preheat the oven to 375°F and prepare the glaze.
15. Beat an egg with the vanilla and honey then spread it over the risen challah. If you want to add sesame or poppy seeds add them now.
16. Put in a preheated oven and bake for 25 minutes. Then turn the oven off and let challahs sit for 10 minutes.
17. Remove and let cool. Enjoy!

