

Challah Recipe

Yield: one large or 2 medium challot

Ingredients:

- 2 1/4 teaspoons (1 packet — 1/4 ounce or 7 grams) active dry yeast
- 1/4 cup (85 grams) plus 1 teaspoon honey
- 2/3 cup warm water (110 to 116 degrees F)
- 1/3 cup (80 ml) olive oil, plus more for the bowl
- 2 large eggs, plus 1 egg for wash
- 1 1/2 teaspoons table salt
- 4 cups (500 grams) all-purpose flour

Directions:

To make dough with a stand mixer:

Whisk the yeast and 1 teaspoon honey into warm water, and let it stand for a few minutes, until foamy. In a large mixer bowl, combine the yeast mixture with remaining honey, 1/3 cup olive oil, and 2 eggs. Add the salt and flour, and mix until dough begins to hold together. Switch to a dough hook, and run at low speed for 5 to 8 minutes. Transfer the dough to an olive-oil coated bowl (or rest the dough briefly on the counter and oil your mixer bowl to use for rising, so that you'll use fewer dishes), cover with plastic wrap, a towel, or an inverted bowl larger than the bowl the dough is in, and set aside for 1 hour, or until almost doubled in size.

Braid to your liking, adding fillings if desired. Transfer to a parchment-cover heavy baking sheet, or a baker's peel if you're using a bread stone. (Optional: Beat egg until smooth, and brush over challah.) Let challah rise for another hour, but 45 minutes into this rise, preheat your oven to 375°F.

Bake your loaf: (Optional: Before baking, brush loaf one more time with egg wash and sprinkle with sea salt.) Bake in middle of oven for

35 to 40 minutes for one challah or 14-16 minutes for two challot. It should be beautifully bronzed; if yours starts getting too dark too quickly, cover it with foil for the remainder of the baking time.

To make the dough by hand:

Proof the yeast as directed above. Mix the wet ingredients with a whisk, then add the salt and flour. Mix everything together with a wooden spoon until the dough starts to come together. Turn the mixture out onto a floured counter, and knead for 5 to 10 minutes, until a smooth and elastic dough is formed. Let rise as directed above.



4 strand braid



Round



Round with sprinkles