

Challah

- 1 cup water (105)
- 1/2 cup unsalted butter (for traditional Challah use oil)
- 1/2 cup sugar
- 1 tablespoon SAF yeast
- 3 large eggs, slightly beaten
- 2 teaspoons salt
- 5-6 cups unbleached bread flour



Place all the ingredients, except 2 cups of the flour, in the Bosch mixer. Using the dough hook combine well. Mix until all ingredients are incorporated, then turn the mixer on to speed one and add flour until the sides of the bowl scrape clean. Knead on speed 1 for 3 minutes. Place in a well greased container and allow to rise until double in size 1 1/2-2 hours. Remove and take out. Cut into 6 pieces. Cover and let rest 10 minutes. Roll each piece into a 12-14" log. Lay side by side and pinch the ends together at the top. Space them apart. Taking #6 place it up over 1. This will never be repeated. Then take 2 over 6. 1 over 3. 5 over 1 and 6 over 4. Repeat until your braid is complete. Let rise again until double in size. Heat oven to 350. Brush the bread with egg wash and top with sesame or poppy seeds. Bake for 35 minutes or until internal temperature reaches 190.

This makes great bread pudding and french toast.

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