



# CHALLAH

Yield: 4 1-lb. challahs

By: Brocha Benhiyoun of Urban Challah

## INGREDIENTS

### FOR THE YEAST

- 2 cups warm water
- 3/4 cups sugar
- 4 1/2 teaspoons granulated yeast

### FOR THE DOUGH

- 7-8 cups flour
- 1 1/2 tablespoons salt
- 1/2 cup oil
- 3 large eggs

## INSTRUCTIONS

- 01 BLOOM THE YEAST**  
Preheat the oven to 350°F. Combine dry yeast, warm water, and sugar in a glass bowl and set aside to proof for 10 minutes.
- 02** In a very large bowl, mix together most of the flour and the salt.
- 03** Once the yeast is proofed, add the eggs and oil to that mixture.
- 04** Pour the yeast mixture in to the flour mixture. Mix until all ingredients are well incorporated. Transfer dough to working surface and knead until smooth and elastic, adding more flour as needed.
- 05** Return the dough to the large bowl, cover with plastic wrap and a towel. Set aside to rise for 1 hour in a warm, draft-free spot.
- 06** Uncover the dough and "take challah" then portion and braid your challahs. Allow to rise 10 minutes. Then, egg wash, sprinkle toppings, and bake about 45 minutes.
- 07** Allow to cool completely before storing.

