



Challa Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 package dry yeast
 - 1/4 C. warm water
 - 1/2 C. lukewarm water
 - 1 T. sugar
 - 2 t. honey
 - 1 t. salt
 - 1 egg
 - 1 T. shortening
 - 2 1/2 - 2 3/4 C. flour
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- 1 egg yolk
 - 2 T. cold water

Instructions

A nice recipe for challa that I tried out last week. Makes one loaf.

1. Dissolve yeast in warm water in a large mixing bowl.
2. Stir in lukewarm water, sugar, honey, salt, egg, shortening, and 1 1/4 C of flour. Beat until smooth. Stir in remaining flour.
3. Turn the dough onto a lightly floured surface. Knead until smooth and elastic (you should be able to take a small piece of dough and stretch it out thin without it tearing), about 5 minutes.

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4. Place in a greased bowl, turning the dough so that the top is greased. Cover and let rise in a warm place until double, about 1 1/2 - 2 hours.
 5. Punch down dough and split into 3 equal parts (or 6, if you want to do a six braid like mine). Roll each part into a rope 14 inches long.
 6. Place the ropes onto a lightly greased baking sheet. Braid the ropes gently and loosely. Pinch the ends well and tuck them under securely.
 7. Combine the egg yolk and 2 T water to make an egg wash. Brush the braid with the egg wash. Let the dough rise again until double, 40 - 50 minutes.
 8. Carefully brush the bread with egg wash again. Bake for 25 - 30 minutes at 375° F.

NOTES: If you are using quick rising yeast, omit the salt. If you want to learn how to braid a 6 braid, you might find this video helpful:
<http://www.youtube.com/watch?v=22p3wHLupc>