

Simple Challah Bread Recipe

Originally by Mandylicious Challah

Ingredients:

1 1/3 cup water
1/3 cup canola oil
4 egg yolks
2 tsp salt
4 1/4 cup high quality bread flour
Generous 1/2 cup sugar
1 Tbs instant yeast

Directions:

1. Combine ingredients in a large bowl combine water, sugar, and yeast. Wait a few minutes for it to start blooming.
2. Stir in oil, egg yolks, flour and salt.
3. Turn out onto a floured board and knead for 5 minutes. If sticky, add additional flour, 1 tablespoon at a time until desired consistency is reached.
4. Allow to rise in a large bowl in a dark place, covered with plastic wrap or a towel for 1 1/2 hours. Make sure it has room to grow, it should double in size.
5. Once it has risen, remove the dough from the bowl. Using a pizza cutter, divide into 2 equal portions. Then divide each of those into 3 portions.
6. On a lightly floured surface, roll three portions into long ropes, then carefully braid together, then place on a greased or parchment covered cookie sheet. Repeat with remaining dough.

*Stuffed Challah: Roll the three portions into long ropes. Flatten the ropes. Line filling along each of the strands. Close the the dough completely around the filling, so they look like ropes again and braid them like usual.
7. Cover with a towel and let rise for an additional 30 minutes in a draft-free place.
8. Brush loaves with egg wash. Add a topping if you wish (ex. Large crystal sugar, salt, sprinkles)
Preheat oven to 350 degrees.
9. Brush with egg wash and bake for approximately 26 minutes or until golden brown. (They'll also make a nice hollow thump when you knock on them.)