

Max's Sweet Challah

You can make the dough on Thursday and let rise overnight in the refrigerator if you like. This recipe yields two medium challot, or about 8 mini-challot.

Ingredients

1 package yeast (2 ¼ t)
1 C very warm water
4 C white flour*
¾ C sugar
1 ½ tsp. salt
3 eggs (plus 1 for topping)
½ C oil
poppy and/or sesame seeds



Directions

1. In a small bowl, mix yeast, 2 tsp. sugar and warm water. Set aside in a warm, draft-free place to rise. (The yeast is “working” if it begins to foam. If the yeast doesn’t foam after a few minutes, try again.)
2. In a large bowl, mix flour, sugar and salt.
3. Add eggs, oil and yeast to flour mixture. Mix well. Add more white flour as needed to keep the dough from getting too sticky.
4. Knead the dough on a well-floured surface, until the dough bounces back when you poke your finger in.
5. Put the dough in a lightly oiled bowl, turning the dough so it is covered with oil. Cover the bowl with a damp towel; set in a warm, draft-free place to rise. (1-3 hours)
6. Punch the dough down.
7. Divide dough into two, braid or shape. Place on greased cookie sheet (or use parchment paper)
8. Allow to rise 1-2 hrs. Brush with beaten egg (mix sugar into the egg for a sweeter finish) and sprinkle with poppy or sesame seeds.
9. Bake in preheated oven for 30 minutes at 350 degrees, or until challah is lightly browned. (reduce baking time to 20 minutes for 8 mini-challot)

*alternatively, you can use 3 ½ C White flour and ½ C whole wheat flour