



## TRADITIONAL CHALLAH DOUGH STEPS

1. Mix 4 TBSP sugar ( $\frac{1}{4}$  c) and 2  $\frac{1}{4}$  TSP yeast in your bowl. Add more or less sugar depending on preference.
2. Add  $\frac{3}{4}$  cup water to mixture. Mix and let it rest for approx. 5 - 10 minutes.
3. Add  $\frac{1}{2}$  cup oil and 3 eggs to yeast mixture, mix well.
4. Add 3  $\frac{3}{4}$  cups flour and  $\frac{1}{2}$  TSP of salt to mixture. Mix with spoon. When dough becomes too thick for spoon to mix, use your hands.
5. Knead the dough until all flour is incorporated. Once incorporated, continue to knead for about 5 minutes. Dough should be a bit sticky and elastic.
6. Cover bowl with kitchen towel/apron - Enjoy dessert in Levin Hall while your dough is rising.
7. Divide dough into three equal parts to form into strands of dough. Flour your hands if the dough is too sticky.
8. Roll each section of the dough into longer strands. Once rolled, take the three strands and lay them vertically together for braiding.
9. Take your braided challah home and follow the instructions below for baking.

### AT HOME INSTRUCTIONS

1. Preheat oven to 350 degrees F
2. Optional: For a shiny challah, brush with egg wash BEFORE baking (Mix 1 egg and 1 TBSP water together, dip brush into egg wash, brush the top and sides of the challah loaf)
3. Bake 28 - 30 minutes until challah is a deep golden brown and sounds hollow when tapped
4. Cool completely before slicing
5. Enjoy!