

Challah



Ingredients:

4 1/2 tablespoons yeast
3 cups warm water
1 1/2 cups sugar
10-12 cups flour
4 eggs
1/2 cup oil
1 1/2 tablespoon salt



Directions:

In large bowl dissolve yeast with warm water. Allow mixture to sit for a few minutes until small bubbles appear.

Add remaining ingredieints and mix well.

Knead mixture on flat surface until everything is well combined and dough forms.

Allow dough to rise for at least 1 hour before braiding. Separate an egg-size piece of dough and recite blessing below. Burn this piece!

Brush loaves with egg wash and add desired toppings.

Bake at 350 for 25-30 minutes or until golden brown.

Blessing:

ברוך אתה יי אלהינו מלך העולם
אשר קדשנו במצותיו, וצונו להפריש חלה

Transliteration: Baruch Atah Adonai Eloheinu Melech Haolam, Asher Kidshanu B'Mitzvotav V'Tzivanu L'Hafrish Challah

Translation: Blessed are You, L-rd our G-d, King of the Universe, who has sanctified us with His commandments and commanded us to separate challah.