

FROM MY HOME TO YOURS...

Challah

From Mindy Maze

INGREDIENTS:

3 Tablespoons of sugar

1 cup of hot water

1 package of dry active yeast

1 teaspoon of salt

4 cups plus 2 teaspoons of flour

3 Tablespoons of oil 2 eggs

Stir sugar, salt, oil, and water on stove to dissolve sugar. Do not boil. Put in large mixing bowl and let cool. For color you can add turmeric or saffron.

Add 2 teaspoons of flour to the yeast and add eggs. Mix well with a wire whisk. Fold in the 4 cups of flour slowly. Cover bowl and place in warm spot for about 90 minutes or until it doubles. On a lightly floured board, knead dough until no longer sticky.

Separate into 3 even pieces and roll into long snake like pieces and braid them together. Cover and let rise for about 1 hour. Beat an egg and add 1 tablespoon of sugar in it and brush on top of loaf. If desired add poppy or sesame seeds. Bake at 350° for 40-50 minutes.

Shabbat Shalom!