

# Women's Challah Baking Class

## BASIC CHALLAH RECIPE

*Makes approximately 4 loaves*

4 packages dry yeast  
3 ½ Cups warm water  
½ cup sugar  
1 ¼ teaspoons salt  
13-14 cups flour  
5 eggs, beaten

1 egg  
1 Cup vegetable oil  
Poppy or sesame seeds *(optional)*  
1 beaten egg for egg wash  
*Add a teaspoon of honey for a sweet touch*

1. In a large bowl, sprinkle yeast over warm water and let sit until it dissolves.
2. Add sugar, salt and half the flour. Mix well.
3. Stir in the eggs and oil; add the remaining flour slowly.
4. Turn out dough onto a floured board and knead for 10 minutes. If dough is too moist, add a little more flour.
5. When ready to rise, put dough in a large bowl, smear top with oil, cover, and let rise for 1 hour.
6. Separate small "challah portion" of dough.
7. Braid remaining dough into a loaf and let rise for 1 hour. Brush with egg glaze; sprinkle with seeds if desired.
8. Bake in a preheated oven at 350 for 1 hour or until golden brown.