

HALF-WHOLE WHEAT CINNAMON CHALLAH

Submitted by Melra Albert

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| 3 pack dry yeast | ½ Cup honey |
| 2 Cups warm water | 1 egg |
| Overflowing ½ cup sugar | 3 Cups Regular Flour |
| 3 Cups whole-wheat flour | Cinnamon and Sugar Mix |
| ½ Cup oil | |

1. Combine yeast, warm water, and sugar in a large mixing bowl and let sit for 10 minutes until bubbly.
2. Add 1 Cup whole-wheat flour to yeast mixture and mix, add remaining 2 Cups whole-wheat flour and mix.
3. Add the oil, honey and egg, and mix.
4. Add 1 Cup regular flour and mix, and then add remaining 2 Cups regular flour and mix.
5. Place dough ball in clean, oiled bowl and cover; set the bowl in a warm dry place to rise for 3 hours.
6. Punch dough and set aside to rise for an additional 1/2 hour.
7. Knead and braid dough as desired.
8. If dough is too gooey add more whole-wheat flour as needed.
9. Spray pam on pans and then sprinkle bottom and sides with cinnamon sugar mix.
10. Bake at 350 degrees for a 1/2 hr. or until desired doughiness.