



Bread Machine Challah

Jacob · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

This bread machine challah recipe is absolutely delicious I use a 2pound bread machine to make the challah dough It freezes well

Ingredients

- - 1 cup warm water - ½ cup white sugar - ½ cup vegetable oil - 2 large eggs
- room temperature - 1 tablespoon honey - 2 ½ teaspoons salt - 4 cups bread flour - 2 ¼ teaspoons bread machine yeast - 1 large egg - 1 tablespoon water

Instructions

1. Place warm water
2. sugar
3. oil
4. eggs
5. honey
6. salt
7. flour
8. and yeast into a bread machine in the order listed
9. or follow the order recommended by the manufacturer if different. Select Dough cycle; press Start. Remove dough from the machine after the cycle is done and place on a lightly floured board. Punch dough down and let rest for 5 minutes. Meanwhile
10. grease a baking tray. Divide dough in half
11. then divide each half into 3 equal pieces. Roll each piece into ropes
12. about 12- to 14-inches long. Braid 3 ropes into a loaf to form 2 loaves. Gently place loaves onto the prepared baking tray. Mist loaves with water and cover loosely with plastic wrap. Let rise in a warm
13. draft-free place until doubled in size
14. 1 to 1 1/2 hours. Preheat the oven to 350 degrees F (175 degrees C). Make egg wash: Beat together egg and water in a small bowl until well combined. Brush the top and sides of loaves with egg wash. Bake in the preheated oven for about 20 to 25 minutes. If loaves begin to brown too soon
15. cover them loosely with aluminum foil.