



Easy Challah Bread

Jacob · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

This is a simple recipe for challah bread that I enjoy making An egg wash gives it a golden crust

Ingredients

- - 1 (.25 ounce) package active dry yeast - 1 cup warm water (100 degrees F/40 degrees C) - 2 tablespoons honey - 1 teaspoon salt - 3 beaten eggs - 3 ½ cups all-purpose flour
- plus more for kneading - 1 beaten egg yolk
- or more if needed

Instructions

1. Place water and yeast in a large bowl; let the mixture stand until a creamy layer forms on top
2. about 10 minutes. Stir in honey and salt until dissolved
3. and add beaten eggs. Mix in flour
4. a cupful at a time
5. until dough is sticky. Sprinkle dough with flour
6. and knead until smooth and elastic
7. about 5 minutes. Form dough into a compact round shape
8. and place in an oiled bowl. Turn dough over several times in the bowl to oil the surface of the dough
9. cover the bowl with a damp cloth
10. and let rise in a warm area until doubled in size
11. 45 minutes to 1 hour. Punch down dough
12. and cut into 3 equal-sized pieces. Working on a floured surface
13. roll small dough pieces into ropes about the thickness of your thumb and about 12 inches long. Ropes should be fatter in the middle and thinner at the ends. Pinch 3 ropes together at the top and braid them. Starting with the strand to the right
14. move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left
15. and move it over the new middle strand. Continue braiding
16. alternating sides each time
17. until the loaf is braided
18. and pinch the ends together and fold them underneath for a neat look. Place braided loaf on a baking sheet lined with parchment paper
19. and brush the top with beaten egg yolk. Preheat the oven to 350 degrees F (175 degrees C). Bake challah in the preheated oven until the top browns to a rich golden color and the loaf sounds hollow when you tap it with a spoon
20. 30 to 35 minutes. Cool on a wire rack before slicing. Cook's Note For a softer crust
21. brush with 1 tablespoon melted butter instead of beaten egg.