

Irresistible Whole Wheat Challah

Jacob · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

Warm and light fresh out of the oven with butter and salt sprinkled on top it is a delicious gift or dessert for any occasion Best with whole wheat but just white flour or a mixture works It is easy and fun but takes all day Trust me it is so worth it

Ingredients

- - 4 cups whole wheat flour - 1 teaspoon salt - 2 ¼ teaspoons active dry yeast - 2 tablespoons vital wheat gluten (Optional) - ½ cup honey - ½ cup olive oil - 1 cup warm water - 2 eggs - ¼ cup raisins
- to taste (Optional)

Instructions

1. In a large bowl
2. stir together the flour
3. salt
4. yeast
5. and vital wheat gluten until well mixed. In another bowl
6. stir together the honey
7. olive oil
8. water
9. eggs
10. and raisins. Pour the liquid mixture into the flour mixture
11. and stir until it forms a dough. Turn the dough out onto a floured surface
12. and knead until smooth and elastic
13. about 10 minutes. Form the dough into a round shape. Lightly oil a bowl
14. place the dough in the bowl
15. and turn the dough over a few times to oil the surface. Cover the bowl with a cloth
16. and let rise in a warm
17. draft-free place until doubled
18. about 1 hour. Punch down the dough
19. knead it a few times to remove some of the bubbles
20. and cut it into 2 equal-sized pieces. Set 1 piece of dough aside under a cloth to prevent drying out while you shape or braid the first loaf as desired. Working on a floured surface
21. roll the 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
22. move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left
23. and move it over the new middle strand. Continue braiding
24. alternating sides each time
25. until the loaf is braided
26. and pinch the ends together and fold them underneath for a neat look. Repeat for the other loaf
27. place the braided loaves on a baking sheet lined with parchment paper
28. and let rise in a warm place until doubled
29. about 30 minutes. Preheat oven to 350 degrees F (175 degrees C). Bake in the preheated oven until golden brown
30. about 30 minutes. Serve warm for best flavor.