



Most Amazing Challah

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

I made up my own challah recipe which is amazing I have tried countless combinations to finally get it right and this is the best challah bread recipe I have made It uses quickrise yeast to save you a bunch of time

Ingredients

- - 4 (.25 ounce) packages quick-rise yeast - 4 cups warm water (110 degrees F/45 degrees C) - 2 tablespoons salt - $\frac{3}{4}$ cup white sugar - 1 cup pareve margarine
- melted - 4 eggs - 12 cups bread flour
- or as needed - 1 egg - $\frac{1}{2}$ teaspoon vanilla extract - $\frac{1}{4}$ cup sesame seeds
- divided

Instructions

1. Sprinkle yeast over water in a large bowl and stir gently to moisten yeast. Stir in salt
2. sugar
3. margarine
4. and 4 eggs; beat well. Gradually mix in flour
5. 1 cup at a time
6. up to 12 cups
7. until dough becomes slightly tacky but not wet. Turn dough out onto a floured surface; knead until smooth and elastic
8. 8 to 10 minutes. Grease baking sheets
9. or line them with parchment paper and set aside. Cut dough into four equal-sized pieces (or 2 pieces to make 2 large loaves). Cut each piece into thirds for 3-strand braided loaves. Working on a floured surface
10. 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
11. move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left
12. and move it over the new middle strand. Continue braiding
13. alternating sides each time
14. until loaf is braided; pinch ends together and fold them underneath for a neat look. Repeat for remaining loaves. Place loaves onto the prepared baking sheets; let rise until double in size
15. 1 to 1 1/2 hours. Preheat the oven to 350 degrees F (175 degrees C). Whisk 1 egg with vanilla extract in a small bowl; brush loaves with egg wash. Sprinkle each loaf with about 1 tablespoon of sesame seeds. Bake in the preheated oven until tops are shiny and golden brown
16. about 30 minutes. Let cool before slicing.