



Sy39s Challah

Jacob · 28/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

3 hrs 10 mins

Description

Make Sys challah here with this virtually failproof recipe designed for ease of preparation and maximum flavor
Not sweet asis but may be sweetened by using 12 cup sugar instead of 14 cup

Ingredients

- - ¼ cup white sugar - ¼ cup vegetable oil - 1 tablespoon salt - 1 ¼ cups warm water - 2 (.25 ounce) packages active dry yeast - 4 large eggs
- divided - 6 cups all-purpose flour
- or as needed - 1 tablespoon poppy seeds (Optional)

Instructions

1. Place sugar
2. oil
3. and salt in either a mixing bowl for an electric mixer with a dough hook or any large bowl. Add hot water
4. and stir to dissolve sugar and salt. Stir in yeast
5. and let stand until mixture gets foamy. Add 3 slightly beaten eggs. If using an electric mixer
6. add 4 1/2 cups of flour to the yeast mixture. Mix until flour is mixed in
7. and dough gets stringy. This stringiness indicates that the gluten has developed. Continue to add flour until dough is all on dough hook; 1 or 2 cups is usually sufficient. Let hook continue to knead for several minutes. Dough should be smooth and elastic. To knead by hand
8. stir 4 1/2 cups of flour into the yeast mixture. Turn soft dough onto lightly floured surface
9. and work in 1 to 2 cups of flour. Knead until smooth and elastic
10. about 8 to 10 minutes. Place dough into a greased bowl
11. and turn several times to coat the surface. Cover bowl with a damp cloth. Let dough rise until doubled in bulk. Punch down after first rising
12. and allow to rise a second time. The first rising is about 1 hour
13. the second about 45 minutes. Two risings make for better bread
14. but if time is a problem just do one. Divide dough in half
15. and divide each half into three or four equal parts. Make two braids
16. and place both breads on a greased baking sheet. Cover
17. and allow to rise until doubled. Brush with remaining 1 egg
18. beaten. Sprinkle with poppy seeds. Meanwhile
19. preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven until golden brown
20. about 35 minutes. Allow loaves to cool on a wire rack.