

Challah in a Hurry

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

This challah recipe with quickrise yeast is a sweeter richer challah that is great for Rosh Hashanah or other holiday uses It is quicker and easier than a standard doublerise recipe so its great for those afternoons when youre in a challah of a hurry Challah was meant to be torn and not sliced Btayevon

Ingredients

- - 1 ½ cups warm water (110 degrees F/45 degrees C) - 1 cup margarine
- melted - ¾ cup white sugar - 3 egg
- beaten - 4 ½ teaspoons active dry yeast - 1 teaspoon salt - 7 ½ cups bread flour - 1 egg
- beaten - 2 tablespoons poppy seeds (Optional) - 2 tablespoons sesame seeds (Optional)

Instructions

1. In a medium bowl
2. blend together warm water
3. melted margarine
4. sugar
5. and 3 beaten eggs. In a large bowl
6. mix together yeast
7. salt
8. and 7 cups of flour. Gradually stir in liquid ingredients
9. and mix until dough holds together. Knead dough on a floured surface with remaining flour until smooth. Split dough into 2 large pieces. Split 2 large pieces into 3 pieces each. Roll each third into a rope 3/4 inch thick and braid 3 strands together. Repeat. Place shaped dough onto greased cookie sheets. Brush dough with remaining beaten egg. Add poppy or sesame seeds
10. if desired. Let rise in a warm place until doubled in size. Bake in a preheated 325-degree F (165-degrees C) oven for 20 to 30 minutes.