



HighAltitude Challah

Jacob · 28/09/2024



Prep Time

3 hrs 20 mins

Difficult

Medium

Servings

14

Description

I make this highaltitude challah for my family and family gatherings in Colorado which turns out beautifully each time I hope you enjoy it as much as my family does If youd like sprinkle poppy or sesame seeds before baking but we never do

Ingredients

- - 3 tablespoons white sugar
- divided - 2 (.25 ounce) packages active dry yeast - ½ cup warm water (110 degrees F/45 degrees C) - 2 eggs - 2 egg yolks - ¼ cup milk
- or as needed - ¼ cup butter or margarine
- melted - 1 ½ teaspoons salt - 3 ½ cups all-purpose flour - 1 egg

Instructions

1. Dissolve 1/2 teaspoon sugar and yeast in warm water in a measuring cup. Let stand until the yeast dissolves and starts to foam
2. 5 to 10 minutes. Beat 2 eggs in a bowl. Put egg yolks in a measuring cup; add enough milk to equal 1/3 cup (including yolks). Add yolk mixture to beaten eggs; stir in yeast mixture
3. butter
4. salt and remaining 2 tablespoons plus 2 1/2 teaspoons sugar. Gradually mix in flour until dough is firm enough to handle. Turn dough out onto a floured surface; knead until does not stick to your hands. You will probably use more flour while kneading. Place dough in a large lightly-oiled bowl and turn to coat. Cover and let rise until doubled in volume
5. about 1 hour. Cut dough into 3 or 4 even portions; roll into long ropes. Braid ropes and tuck ends under. Place loaf on a baking sheet and cover loosely with plastic wrap. Set in a warm place to rise. Bread is ready to bake when your finger leaves an impression in the dough when pressed. Preheat the oven to 350 degrees F (175 degrees C). Whisk remaining 1 egg in a cup with a fork; brush onto loaf. This will give the bread a lovely golden color and delicious crust. Bake in the preheated oven until golden and loaf sounds hollow when tapped on the bottom
6. about 35 minutes. Transfer to a wire rack to cool.