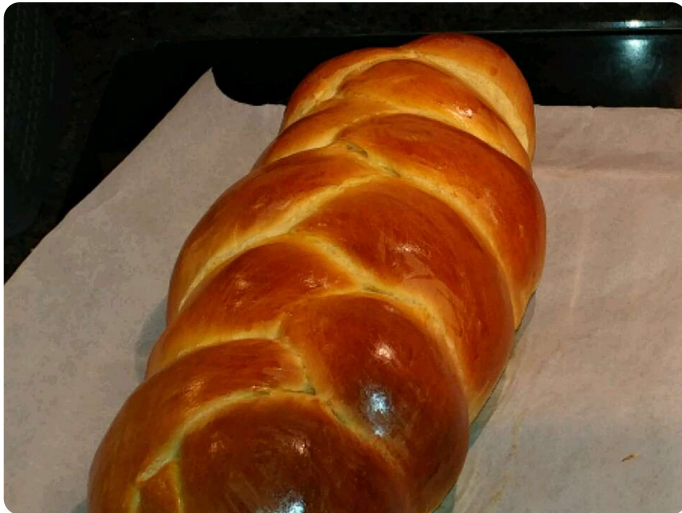




Miriam39s NotSoSecret Challah

Jacob · 28/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

3 hrs 10 mins

Description

A surprisingly sweet yet light challah that makes any night special Feel free to knead some raisins into the dough if you like

Ingredients

- - 2 cups water - ½ cup margarine - 7 cups bread flour
- divided - ¼ cup white sugar - ¼ cup brown sugar - 3 (.25 ounce) packages active dry yeast - 1 tablespoon salt - 4 eggs - 1 egg
- beaten - 1 tablespoon poppy seeds

Instructions

1. In a small saucepan
2. combine water and margarine in a small saucepan. Heat until margarine is melted and very warm
3. but not boiling. In a large bowl
4. mix together 3 cups flour
5. white sugar
6. brown sugar
7. yeast and salt. Add water and margarine mixture; beat well. Add 4 eggs
8. one at a time
9. beating well after each addition. Stir in the remaining flour
10. 1/2 cup at a time
11. beating well after each addition. When the dough has pulled together
12. turn it out onto a lightly floured surface and knead until smooth and elastic
13. about 8 minutes. Lightly oil a large bowl
14. place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
15. about 1 hour. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into six equal pieces and form into long 'ropes'. Braid the pieces together to form two large loaves. Place the loaves on two lightly greased cookie sheets
16. cover the loaves with a damp cloth and let rise until doubled in volume
17. about 40 minutes. Preheat oven to 350 degrees F (175 degrees C). Brush the risen loaves with the beaten egg and sprinkle with poppy seeds. Bake in preheated oven for 45 minutes
18. until loaf sounds hollow when tapped.