



Decadent Challah Bread

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 20 mins

Description

This recipe is for a decadent rich Challah bread No matter who I serve this to everyone hails it the best Challah theyve tasted Makes 2 large loaves

Ingredients

- - ? cup honey - 1 ¼ cups warm water - 2 ¼ teaspoons active dry yeast - 1 ½ teaspoons salt - ? cup olive oil
- 2 eggs - 5 cups unbleached flour
- plus more if needed - ¼ cup milk - 2 tablespoons olive oil - 1 egg white - 1 tablespoon white sugar

Instructions

1. Dissolve the honey in the water in a large mixing bowl
2. and stir in the yeast. Set the mixture aside until the yeast forms a creamy layer on top
3. about 15 minutes. Stir in the salt
4. 2/3 cup of olive oil
5. and beaten eggs. Add the flour 1 cup at a time until the dough is slightly tacky
6. but not sticky wet. Turn it out onto a floured surface
7. and knead until smooth and elastic
8. about 10 minutes. Lightly oil a bowl
9. place the dough in the bowl
10. turn the dough over a few times to oil the surface
11. then let rise until doubled in a warm
12. draft-free place
13. about 90 minutes. To make the loaves
14. punch down the dough
15. and cut it into 2 equal-sized pieces. Cut the first piece into 4 equal parts. Set the second piece aside under a cloth to prevent drying out while you braid the first loaf. To braid the first 4-strand loaf
16. roll the 4 pieces of dough into thin ropes about the width of your thumb
17. and about 14 inches long. Make the tops and bottoms of each rope thinner than the middle area. Pinch the tops of the 4 ropes together
18. and fan the 4 ropes out so they don't touch. To make an "under-2
19. over-1 braid
20. " take the left-most rope
21. and move it to the right to cross underneath the next 2 ropes
22. then move it left to cross back over the strand immediately to its left. Take the far right strand
23. and move it to the left and cross it under the two strands to its left (they are already crossed from the previous braid); then move it right to cross back over the strand immediately to its right. Repeat until the 4 strands are braided together all the way to the end
24. and pinch the ends tightly together. Repeat the steps to braid the second loaf
25. and let the braided loaves rise for 1 hour. Preheat an oven to 350 degrees F (175 degrees C)
26. and line baking sheets with parchment paper. Make a glaze by whisking together the milk
27. 2 tablespoons of olive oil
28. the egg white
29. and the sugar in a bowl. Brush the braided loaves with the glaze
30. to make a shiny crust
31. and bake the loaves on the prepared baking sheets in the preheated oven until they are light golden brown
32. about 30 minutes. Editor's Note: To make a simple 3-strand braided loaf
33. cut each half of the dough into 3 pieces. Working on a floured surface
34. roll the 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
35. move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left