



Everything Challah

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Dificult

Medium

Servings

3 hrs 15 mins

Description

Challah is traditionally eaten on the Jewish Sabbath Shabbos This is not your average challah recipe It is a twist on my trusty old water challah recipe which even waterchallahphobics have loved and has some of the taste of an everything bagel Its really something else Enjoy This challah freezes extremely well after baking just defrost in a ziplock bag with the zipper open I always freeze it even what I bake on Thursday nights for use on Friday It preserves the freshness so well

Ingredients

- - 3 tablespoons active dry yeast - 2 ½ cups warm water (110 degrees F/45 degrees C) - ¾ cup white sugar - ½ cup vegetable oil - 2 tablespoons salt - 2 tablespoons poppy seeds - 3 tablespoons dried minced onion - 1 tablespoon dried minced garlic - ½ teaspoon garlic powder - ½ teaspoon onion powder - 6 cups all-purpose flour
- or more if needed - 1 teaspoon sesame seeds (Optional) - ½ teaspoon kosher salt (Optional) - ½ teaspoon poppy seeds - ½ teaspoon dried minced onion - ½ teaspoon dried minced garlic - 1 egg
- beaten

Instructions

1. Mix the yeast
2. water
3. and sugar together in a large bowl
4. stir to dissolve the sugar
5. and let the mixture stand until a creamy layer forms on top
6. about 5 minutes. Stir in the oil
7. and sprinkle the yeast mixture with 2 tablespoons of salt
8. 2 tablespoons of poppy seeds
9. 2 tablespoons of dried onion
10. 1 tablespoon of dried garlic
11. garlic powder
12. and onion powder. Add the flour a cup at a time up to 6 cups
13. then add more by half-cups if needed to make an elastic but not sticky dough. Turn the dough out onto a floured surface
14. and knead until smooth and elastic
15. about 10 minutes. Form the dough into a compact round shape
16. and place in an oiled bowl. Turn the dough over several times in the bowl to oil the surface of the dough
17. cover the bowl with a cloth
18. and let rise in a warm area until doubled in size
19. about 1 hour. Line 2 baking sheets with parchment paper. Cut the dough into 2 equal size pieces. To make 3-strand braided loaves
20. cut each piece into 3 pieces. Working on a floured surface
21. 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
22. move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left
23. and move it over the new middle strand. Continue braiding
24. alternating sides each time
25. until the loaf is braided
26. and pinch the ends together and fold them underneath for a neat look. Place the loaves on the prepared baking sheets. Cover the loaves
27. and let them rise in a warm place for 30 minutes. Preheat oven to 350 degrees F (175 degrees C). Mix sesame seeds
28. kosher salt
29. 1/2 teaspoon of poppy seeds
30. 1/2 teaspoon of dried onion
31. and 1/2 teaspoon of dried garlic in a small bowl. Brush the loaves with beaten egg
32. and sprinkle with the seed mixture. Bake in the preheated oven until the loaves are cooked through and golden brown
33. 45 to 60 minutes. Check for doneness after 45 minutes of baking time.