



# BASIC CHALLAH

By Amy Kritzer



**PREP TIME** 4 HOURS

**COOK TIME:** 30 MINUTES

**TOTAL TIME:** 4 HOUR 30 MINUTES

**MAKES:** 1 LARGE CHALLAH/ 2 SMALLER CHALLOT

## INGREDIENTS:

**YEAST** 1 SACHET (2¼ TEASPOONS)

**WARM WATER** ¾ CUPS (ABOUT 100 ° F)

**SUGAR** ½ CUP

**EGG** 1 LARGE + 3 EGG YOKS + 1 FOR GLAZING

**VEGETABLE OIL** ¼ CUP

**HONEY** ¼ CUP (MEASURE THE HONEY AFTER THE OIL AND IT WILL SLIDE RIGHT OUT!)

**BREAD FLOUR** 3¾ - 4½ CUPS (CAN SUBSTITUTE FOR ALL PURPOSE)

**KOSHER SALT** 1½ TEASPOONS

1. First, prepare the yeast by mixing it with warm water and 1 tablespoon sugar in a large bowl (or the bowl of a stand mixer) and whisk until smooth. Let yeast stand until it puffs up, about 10 minutes.
2. Whisk in the 1 egg and 3 egg yolks, oil, and remaining sugar and honey (pro move- measure oil before the honey using the same mixing cup and the honey will slip right out!) into yeast mixture until incorporated. Then add the flour a little at a time and salt and mix into a ball with a wooden spoon or dough hook. Knead until smooth, about 5-10 minutes, adding more flour as needed (pun intended). You may not need all the flour.
3. Place the dough in a warm, cleaned bowl and cover with a towel. Let the dough ferment until it has doubled in size, about two hours.
4. Line a baking sheet with parchment paper and braid as designed.
5. Cover and ferment another 45 minutes or so until it's light and fluffy looking (exact proofing timing for challah will depend on environmental conditions).
6. Pre-heat the oven to 350 degrees F. Whisk the last egg yolk with 1/2 tablespoon of water and brush generously all over the challah and bake for 35 minutes or until golden brown.