

INGREDIENTS:

- 1 cup of warm water
- ½ cup of white sugar
- 1 tbsp of honey
- ½ cup of vegetable oil
- 1 ½ tsp of salt
- 2 large eggs, room temperature
- 4 cups of bread flour
- 2 ¼ tsp of bread machine yeast
- 1 egg, beaten
- 1 tbsp of water



Homemade challah

Directions

1. Place warm water, sugar, honey, vegetable oil, salt, 2 eggs, flour, and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select “dough” cycle; press start.
2. After the machine is done, take the dough out and place on a very lightly floured surface. Punch the dough down and let rest for 5 minutes.
3. Divide the dough in half, then divide into 3 equal pieces each. Roll into ropes about 12 to 14 inches, and braid into 2 loaves of 3 ropes each.
4. Gently place the loaves on a greased cookie sheet, mist with water, cover loosely with plastic wrap, and let rise for 1 to 1 ½ hours in a warm, draft-free place, until doubled in size.
5. Preheat oven to 350 °F (175 °C). In a small bowl, beat together 1 egg and 1 tablespoon water.
6. Brush risen loaves with egg mixture. Bake in preheated oven for about 20 to 25 minutes. If the loaves begin to brown too soon, cover with foil and continue baking.