

Challah Recipes

Challah (with bread maker)

1-1/8 cup water
1 egg
1 Tbl oil
½ cup plus 1 Tbl sugar
1 tsp salt
4 cups flour
2 tsp yeast

Put all ingredients in bread maker in order. Set bread machine for dough cycle. When finished, put dough on floured surface and knead for like a minute. Divide into 3 pieces. Braid and let rise 1 hour, covered. Paint with egg yolk and 1 tsp honey mixture. Bake 15 minutes at 300, then 20 minutes at 325.

Best Braided Challah Recipe (no bread maker) from Pinterest, MotherhoodPhD

3/4 cup warm water (for yeast blooming)
½ tsp sugar (for yeast blooming)
2 tsp active dry yeast
2 Tbsp sugar
1/3 cup vegetable oil
2 eggs
2 Tbsp honey
4 cup all-purpose flour, more for kneading
1 tsp salt
1 egg, for wash

1. In a glass bowl or measuring cup, combine warm water, yeast and ½ tsp sugar. Stir until well combined and let mixture sit until it becomes foamy on top. (about 5 min)
2. While the yeast is blooming, combine the flour, salt and 2 Tbsp sugar in a stand mixer with bread hook (or in a large bowl). In a separate bowl, whisk together eggs, veg oil, and honey.
3. When the yeast is foamy add it immediately to the dry ingredients in mixer, followed by the egg mixture. Turn on low and combine (or if you don't have mixer use your hands to combine). Knead until you have a smooth dough, 7-10 minutes, adding more flour as necessary.

4. Transfer to an oiled bowl and roll the dough around the bowl to lightly cover it in oil. Cover the dough in bowl with plastic wrap and allow to rise for about 2 hours at room temp.
5. Cut the dough into 3 equal sized pieces and roll them into long log shapes. Pinch the 3 together at one end and braid the logs.
6. Transfer loaf to baking sheet lined with parchment paper or silicone mat and let it rise, covered with plastic wrap, for another 30 minutes.
7. Preheat oven to 375. Beat one egg in a small bowl with 1 tsp honey and lightly brush the challah loaf.
8. Bake for 30 minutes