



## Breads Bakery Challah

### Ingredients:

!Ingredients for Dough:

6 cups (800 grams) sifted white wheat flour

¼ cup (60 grams) sunflower seed oil, corn oil or melted butter

2 eggs

1 ½ cups (320 grams) water

6 tbsp (80 grams) sugar

3 tbsp (30 grams) fresh yeast

1 tbsp (12 grams) salt

!Ingredients for Glazing:

1 egg, beaten

Sesame, poppy, pumpkin, sunflower and nigella seeds- chose any or all

### Directions:

!Dough Preparation (approximately 15 minutes)

Pour water into kneading bowl and crumble yeast into the water

Add these ingredients in following order: flour, eggs, sugar, salt, oil

Using a dough hook, mix on low speed for 4 minutes to combine ingredients

Increase to medium speed and knead for another 5 minutes until a soft, smooth dough is formed

Remove dough to a slightly floured work surface, and roll into a ball

!Proofing (approximately 75 minutes)

Place ball of dough in a lightly floured bowl

Cover bowl with kitchen towel or plastic wrap and let rise for 40 minutes,

or until almost double in volume

Divide dough (using a knife) into 3 equal parts, and divide each part into 3.

Roll each part into a 25 cm-long cylinder

Braid each three cylinders

Place the three braided Challahs on a baking sheet lined with parchment paper

Cover the Challahs with a kitchen towel and let rise for about 35 minutes

With 15 minutes left until proofing is complete, preheat oven to 425

Degrees Fahrenheit

Once the Challahs have doubled in volume, gently brush the Challah with beaten egg and generously sprinkle with sesame and poppy seeds

!Baking (approximately 25 minutes)

Bake for approximately 25 minutes, until golden-brown

Remove from oven and cool on rack