

# Challa

Recipe By Mrs. Weldler



Cooking and Prep:   
2.5 h

Serves:  30

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Cuisines: Ashkenazi

This was my mother-in-law's, A''h, recipe. It's foolproof to make, but depending on the rising and baking time, and the temperature of the oven, it comes out tasting different for each person. Just like 'mun'!

## Ingredients (7)

### Main ingredients

- 1/2 cup sugar
- 2 ounces fresh yeast
- 2 eggs
- 1/2 cup oil
- 2 cups warm water

8 cups bread flour

1 tablespoon salt

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## Start Cooking

### Make the Challah

Yields 3 large challahs

1. I use 2 measuring cups. In the first one, measure the sugar, then chop in the yeast. Within a minute it should turn syrupy. Pour into mixing bowl. Add next 3 ingredients, with water last. This should rinse out your measuring cup, making clean-up easier. Add in flour and salt from the dry measuring cup and mix. Let rise until doubled. Divide into 3 and braid. Let rise again and then brush with beaten egg and sprinkle with poppy seeds. Bake in a 350 oven until brown. ~~NOTES: \*This recipe is for a kitchen-aid size mixing bowl. To make 5 pounds of flour and a bracha, double the recipe. \*I always take my challos out when they still look a bit underdone, because I believe they keep baking after you take them out. \*For a crustier challa, put them in for 10 minutes at 400, then turn down the temp. You can bake them in pans, or freestyle on a tray. I make them into rolls and add chopped onions or minced garlic mixed with olive oil, parsley, and salt. Enjoy!~~