

# Best Whole Wheat Challah

Recipe By *Chavie*



Cooking and Prep:  2 h

Serves:  40

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Cuisines: Ashkenazi

Whenever I do this challah recipe and I have guests, they don't realize its whole wheat and they go crazy when I tell them!! Worth to try it out!!

## Ingredients (9)

### Main ingredients

- 6 tablespoons **Gefen Dry Yeast**
- 1 cup warm water
- 1 cup sugar
- 4 eggs (plus 1 more for brushing)
- 1 cup oil
- 4 tablespoons salt

- 12 cups **Shibolim Whole Wheat Flour**
  - 4 cups white flour
  - up to 4 cups water (I never had to use all the 4 cups)
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## Start Cooking

### Make the Challah

Yields 4 big or 6 medium challahs

1. In a cup add the yeast to the warm water and sprinkle with a little bit of sugar. Let rise.
2. In the meantime put in mixing bowl the sugar, eggs, oil and salt. Add the flour on top of the wet ingredients and make a hole in the middle. Once the yeast has risen pour in the hole in the flour and cover with flour. Let rise again.
3. Start mixing and add slowly the four cups water until it forms a nice and not dry dough. Let dough rise in a warm place until it's doubled.
4. Form challahs, brush with egg, sprinkle sesame seeds over it and bake!! Voila!!