

Multi-Grain Challah

Recipe By *Lynne*



Cooking and Prep: 
1.5 h

Serves:  20

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Cuisines: Ashkenazi

We make two of these along with the usual white. It's easy to make and

delicious. ***WINNER OF KOSHER SCOOP'S BEST-EVER CHALLAH CONTEST***

Yields 2 large challahs.

Ingredients (11)

Challah

- 4 cups multigrain flour plus some more for kneading
- 1 tablespoon yeast (vacuum packed quick rise dry yeast--I like Instaferm)
- 2 cups water
- 1/2 tablespoon salt
- 1/3 cup sugar

1/4 cup oil

Topping

1 egg

water

poppy seeds

sesame seeds

Haddar Kosher Salt

Start Cooking

Make the Challah

1. Using a food processor with steel blade, place all ingredients in bowl and mix until just mixed. Dough should be a bit sticky. Don't overprocess. If its too liquidy, add more flour.
2. Take out and knead and let rise in a bowl near heat covered with a damp warm cloth/towel. Rises in 30-45 minutes.
3. Punch down and form into challahs. Let rise again.
4. Brush the egg wash on and add seeds. Bake for 25 minutes at 375 degrees Fahrenheit.