

Challah Bread

Recipe adapted from "Sabbath Bread a Tradition for the New Year," by Judy Zeidler, *Los Angeles Times*, September 24, 1981.

Makes one loaf.

**Note: There are a few odd parts about this recipe with regards to the stages in which items are added to the dough. Take care and read the ingredients and instructions before you begin!*



Ingredients:

1 teaspoon + another 3 tablespoons sugar

½ cup + another ¼ cup warm water

1 packet or 2 ¼ tsp dry yeast

3 cups + another ½ cup unbleached flour

1 teaspoon salt

2 eggs + 1 egg yolk

1/3 cup vegetable oil

½ cup raisins (optional)

Instructions:

1. Dissolve 1 teaspoon sugar in ½ cup warm water in measuring cup. Sprinkle in yeast and mix. Let stand about 3 minutes or until foamy.

2. Place 3 cups flour, remaining 3 tablespoons sugar and salt in food processor with knife blade.

3. Pour in yeast mixture and process for about 15 seconds.

4. Then add 2 eggs and 1/3 cup vegetable oil through feed tube and process until blended, about 10 seconds.

5. Add remaining ¼ cup warm water and process until well blended.

6. Add remaining ½ cup flour and process until well blended.

7. Turn dough out on floured board and knead (*optional: you may knead in 1/2 cup raisins into the dough at this point) until smooth and elastic, about 3-5 minutes.
8. Place dough in large bowl greased with a little bit of vegetable oil, flop it over to grease top of dough, cover with towel and let rise in warm place until doubled in bulk; about 1 hour. During this time, do something fun or productive!
9. Meanwhile, preheat your oven to 350 degrees F.
10. Divide dough into 3 equal portions. Roll and pull the portions into ropes and then braid them together. Then tuck the ends of the braid underneath so that it looks pretty and neat. If desired, use a little pat of water to make the ends stick together.
11. Brush with egg yolk all over the top.
12. Place on a baking sheet lightly greased with cooking spray, and bake at 350 degrees for 30-40 minutes. After about 20 minutes of cooking, or until the top of the loaf starts to achieve an even brown, cover the baking sheet with a big piece of foil and place back into the oven. Bake until the top stops looking too "dough-y," or when a meat thermometer inserted into the bottom of the loaf registers about 200 degrees. The cook time will vary depending on how big your loaf is. If you're ever in doubt, it's better to cook the loaf a little longer than to undercook it. You'll know if it's overcooked if the bottom of the loaf starts to look burnt.

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