

Ingredients (Makes TWO challahs)

Courtesy of my neighbor Mindy

Approximately 2 packets of dry yeast→1 packet for one challah

1 $\frac{3}{4}$ cups warm water→ $\frac{7}{8}$ cup warm water

$\frac{3}{4}$ cup sugar→ $\frac{3}{8}$ cup sugar

2 eggs→1 egg

$\frac{1}{2}$ cup oil→ $\frac{1}{4}$ cup oil

1 tbsp salt→ $\frac{1}{2}$ tbsp salt (1 and $\frac{1}{2}$ tsp)

2.5 pounds flour (about 5 cups)-->1.25 pounds/2.5 cups

Instructions

1. Mix the yeast, water and sugar
2. Let mixture sit for about 10 minutes, until the yeast bubbles
3. After the yeast bubbles, add in eggs, oil and salt
4. Add flour into the mixture a few cups at a time
5. Knead the dough with a spoon, hands, or electric mixer (stop adding flour when the desired consistency is reached)
6. Oil the top of the dough and turn it over.
7. Cover the dough with a towel and let it rise for about 2 hours (until it is double the size)
8. Braid the dough (look on YouTube for tutorials)
9. Let the loaves rise for an additional half hour
10. Brush challot with beaten egg and bake in pre-heated 350 degree oven for 30-40 minutes