

Fluffy Challah Rolls

by Sina Mizrahi / www.gatheratable.com

1kg (2.2lb) / 6 $\frac{2}{3}$ cups all purpose flour

5 tbsp sugar

2 tbsp dry yeast

2 $\frac{1}{2}$ cups warm water

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

1 tbsp sea salt

1 egg, beaten

Sesame seeds to garnish

1. In a stand mixer fitted with the dough hook, combine the flour, sugar, yeast and mix gently. Stop the mixer, add the water and oil.
2. On low speed, mix until a raggedy dough forms, about 2 minutes. Add the salt. Increase speed to high and knead for 1 minutes. Reduce to low and knead for 2 minutes. Repeat the alternating speeds one more time. This helps the gluten develop and creates a soft, stretchy, fluffy dough.
3. Remove the dough from the mixer and transfer to an oiled bowl to rise for 1 hour. Punch the dough down and allow it to rise an additional 30 minutes.
4. Preheat oven to 350F. Form dough into 20 rolls and place on a parchment lined baking sheet. Smear with beaten egg and sprinkle sesame seeds. Allow to rise an additional 20 minutes. Bake for 20-30 minutes, until deeply golden. Enjoy!