



Alli (Barbara) Zeper's Challah bread via Kasha n Kisses

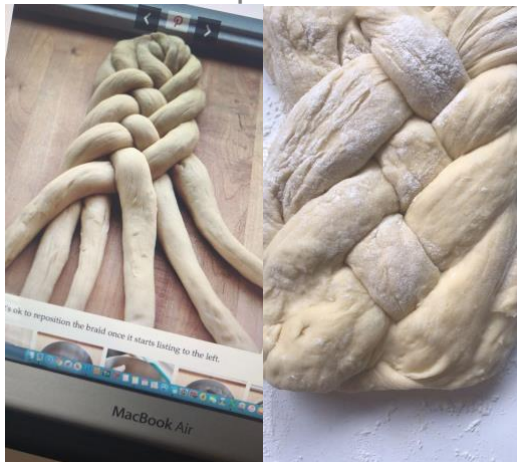
RECIPE

INGREDIENTS

- 1t salt
- 2t sugar
- 3 large eggs
- 2 T salad oil
- 1 cup warm water
- 1 standard yeast package
- 4 cups flour of your choice (good quality white is traditional and feel free to experiment with your favorites)

PREPARATION

- Put warm water in large bowl and sprinkle yeast in; stir until completely dissolved
- Add salt, sugar, oil, & 1 ½ cups flour
- Beat until smooth
- Add 2 eggs + the white of the third egg
- Blend well
- Add the rest of the flour, in parts, until there is enough to make a stiff dough (depending upon flour type may not need all)
- Knead thoroughly, until dough is smooth and elastic
- Oil a large bowl and place dough inside
- Cover with cloth and store in a warm, sheltered place until dough has doubled in size; approx. 1 hour, again depends upon flour type
- Knead slightly, cut dough in half; cut each ½ piece into 3 pieces and roll out into strips
- Braid these 6 pieces intertwined to make one loaf as pictured





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- Oil large cookie sheet or 2 medium sized
- Place braids on sheet(s) in a warm, sheltered place until dough doubles again approx. 1 hour, again depends upon flour type
- Brush tops with 3rd egg yolk mixed with a bit of water as a glaze
- Bake at 425F/220C for 15 minutes
- Reduce heat to 375F/190C & bake for 30-40 minutes
- Bread will sound hollow when thumped on bottom when done

SERVING NOTES

- Let sit about an hour till fully cool, then serve. Or reheat to serve.
- Lovely toasted the next day for breakfast or as [French toast American style](#)