

Nechoma's Challah Recipe

1 cup warm water
1 package instant yeast
1/2 cup sugar
1 egg
1/2 cup oil
1 teaspoon salt
4-4 1/2 cups of flour
1 beaten egg

Combine warm water, yeast, sugar in a bowl.

Mix and let stand for 2-7 minutes to activate yeast.

Add the eggs, oil, salt and 2 cups flour, mixing well with a mixing spoon.

Add remaining flour, half a cup at a time. Begin kneading with your hands and knead for 7 minutes. Cover dough with towel.

Allow dough to rise for 1 hour. Braid dough, brush with beaten egg, bake at 350 until brown (approximately 30 minutes.) Enjoy!

Note: This Challah Recipe does not contain enough flour to make a blessing. For more info about challah and for larger recipes visit: www.jewishokc.com/challah