

Challah (Egg Bread)

• **Ingredients**

- 2 tsp (10 ml) sugar
- 1/4 cup (60 ml) warm water
- 1 pkg (8 g) or 2 1/4 tsp (11 ml) dry active yeast
- 3/4 cup (175 ml) warm water (100°-105°F)
- 3 eggs, lightly beaten
- 1/4 cup (60 ml) vegetable oil
- 1/4 cup (60 ml) honey
- 1 tsp (5 ml) salt
- 4 cups (1 L) all-purpose flour

• **Ingredients (Topping)**

- 1 egg
- 1/4 cup (60 ml) icing sugar
- 1/4 cup (60 ml) all-purpose flour
- 2 tbsp (30 ml) butter, softened

• **Instructions**

- Step 1 In small bowl stir sugar with warm water. Sprinkle yeast overtop and let stand until foamy, about 10 minutes.
- Step 2 In large bowl, stir together yeast mixture, warm water, eggs, vegetable oil, honey and salt.
- Step 3 Stir in flour, one cup at a time, to make a soft dough.
- Step 4 Turn out onto lightly floured surface and knead dough until no longer sticky, about 10 minutes. Place in greased bowl. Set in warm place; cover and let rise until doubled in volume, about 1 1/2 hours.
- Step 5 Punch down dough. Divide dough into two-thirds and one-third. Using the larger piece, divide dough into three. Form each piece into rope, 14 inches (35 cm) long. Pinch pieces at one end and braid ropes.
- Step 6 Repeat with smaller dough. Place larger braid on parchment paper lined baking sheet.
- Step 7 Whisk egg with 1 tsp (5 mL) water. Brush over bottom braid. Centre smaller braid overtop and press lightly to adhere. Cover with greased plastic wrap and let rise in warm draft-free place until doubled, about 1 hour.
- Step 8 Streusel topping: In bowl, using pastry cutter or fork, combine icing sugar, flour and butter until crumbly. Brush remaining egg wash over challah, sprinkle with streusel.
- Step 9 Bake in 350°F (180°F) oven for 40 to 45 minutes. If challah is browning too quickly, tent with foil for last 20 minutes of baking time. Let cool on rack.
- Step 10 Makes: 1 large loaf

Time to prepare: 30 min Time to cook: 45 min