

# Jared's Challah Recipe



## Prep time:

1 hour 30 mins Bake time: 30 mins

## Ingredients:

- 1 tablespoon + ½ teaspoon of yeast
- ¼ cup of sugar
- 1 cup warm water
- ½ cup orange juice
- 1 tablespoon of honey
- 2 eggs + 1 egg yolk
- 2 ½ tablespoons of oil/butter
- ½ tablespoon salt
- 1 teaspoon turmeric
- Bag of flour



## Directions:

1. In a large bowl, add yeast, warm water, OJ, honey and sugar and begin stirring. Once stirred, let sit for approx 5 mins.
2. Add 1 egg + 1 egg yolk, oil, salt and a dash of turmeric and stir.
3. Sprinkle in flour 1 cup at a time as you mix until you have used 4 ½ - 5 cups. Knead for 5-10 minutes. Keep extra flour on the side if you need as you knead.
4. Cover bowl with a clean kitchen towel. Let sit in a warm place for 30 minutes.
5. Take dough out of bowl and place on floured surface. Divide into 3 equal pieces and stretch out into a long cylindrical shape. Don't roll or flatten.
6. Form Challah braid and place on a lightly greased pan. You can make one large loaf, 2 smaller or even Challah rolls!
7. Cover and let rise again for 30 minutes.
8. Preheat oven to 450.
9. Brush the Challah with beaten egg. Be generous! Sprinkle with sesame seeds or everything bagel seasoning if desired.
10. Bake the Challah for 15 minutes at 450.
11. Lower to 350 and bake for an additional 15 minutes.
12. Remove from oven and cool on a wire rack.
13. Enjoy!

