

Challah - Sharon's

Ingredients

- 1¼ tbsp yeast
- 1 tbsp sugar
- 1¼ cups warm water
- 1 lb 6 oz flour (just over 1.5 lbs)
- ⅔ cup sugar (use less)
- 1 tsp salt
- ⅓ cup vegetable oil
- 1 egg

Method

Combine yeast, 1 tbsp sugar and warm water and let sit for 5 minutes until bubbly and foamy.

Combine flour, sugar, salt, vegetable oil and egg.

Mix and knead in Kitchenaid with dough hook until it looks ok. (!?)

Place in a lightly oiled bowl and cover. Let rise in warm place for 1½ to 2 hours.

Braid into 2 loaves, brush with egg wash.

Bake at 350 degrees for 30 minutes.

Notes

Divide dough in half and then make 3 pieces for each loaf to braid. Braid, pinching ends under to seal.

Can bake in loaf pan or on cookie sheet. Could use alum. foil or a little corn meal to keep from sticking.