

# ***Leah's Challah***

**By: Leah Neiman Yield: 4 Medium Challahs**

## ***Ingredients***

- **1 Tbsp Instant Yeast**
- **1.5 C Warm Water**
- **2 Tbsp Sugar**
- **6 C Flour (753 grams)**
- **1/3 C Sugar**
- **2 tsp Salt**
- **1 Egg**
- **4 tsp Honey (30 grams)**
- **1/2 C Oil**
- **Eggwash: 1 egg yolk + 2 tsp water**
- **Challah Toppings of Your Choice (Sesame, Nigella seeds, zaatar, caramelized onions, cinnamon sugar, sprinkles, etc!)**

## ***Directions***

1. Combine dry yeast, warm water and 2 Tbsp sugar in a glass bowl and set aside to proof for 10 minutes.
2. In a very large bowl, combine the flour with sugar and salt.
3. Once the yeast is proofed, add to the flour mixture with the eggs, honey and oil and mix until all ingredients are well incorporated. Transfer dough to working surface and knead until smooth and elastic, adding more flour as needed.
4. Oil the bowl and return the dough to the bowl. Cover with plastic wrap and a towel. Set aside to rise for 1.5 hours in a warm, draft-free spot.
5. Preheat the oven to 350°F. Uncover the dough and portion and braid your challahs. Egg wash, and cover with oiled plastic wrap. Allow to rise for 30-45 minutes then egg wash, sprinkle toppings and bake about 45 minutes until deep golden brown.