

Challah

In a small bowl mix together the following ingredients and let sit while you make the rest of the dough:

1 tsp. sugar

$\frac{3}{4}$ cup warm water

1 yeast packet

In a food processor or mixing bowl with dough hook mix together:

2 $\frac{3}{4}$ cups bread flour

1 tsp. salt

3 tbsp. sugar

3 tbsp. vegetable oil

1 whole egg

1 egg yolk (save the rest of the egg for the top of the challah)

Mix the above ingredients. Once combined pour in the yeast mixture.

Coat a large bowl with vegetable oil. Once the dough is in a ball transfer to the bowl. Cover and let rise for one hour.

Separate the dough into three balls and roll them out in order to braid the challah. Cover again and let rise for one hour.

Brush with egg white and sprinkle with your favorite topping.

Bake at 350 degrees for 25-30 minutes.

Shabbat Shalom!!