

Camp Challah Ingredients and Instructions!

What You'll Need:

- *1 1/3 cup water*
- *1/3 cup vegetable or canola oil*
- *2 eggs OR 4 egg yolks*
- *2 teaspoons sea or table salt (not kosher)*
- *4 1/2-5 (plus extra) cups bread flour (all-purpose flour is fine too!)- usually 5 or more lately!!!!*
- *1/2 cup sugar (generous scoop!)*
- *1 tablespoon instant yeast*

Instructions:

1. Combine all the ingredients either in a mixer, by hand, or in bread machine on dough cycle.
2. Since the yeast is instant you don't have to proof it first, so easy!! Knead by hand or mix for at least 5 minutes.
3. Clean the bowl and lightly coat it with oil, then turn the dough to coat and leave in the bowl to rise, covered with plastic wrap or a clean dish towel.
4. Let it rise about 90 minutes.
5. Divide dough in half, then divide each half into thirds for a traditional braid. Roll each piece into a rope or snake. (You may want to lightly flour your board for this.)
6. Braid the two loaves and put on a baking sheet covered with parchment paper or tinfoil and lightly sprayed with cooking spray.
7. Cover again with the plastic wrap or dish towel and let rise again about 30 minutes.
8. Lightly beat an egg with a drop of water and cover the challot with the egg wash and your choice of sprinkles, salt, sesame seeds, poppy seeds, everything bagel seasoning, etc. (if you want chocolate chips or raisins, mix it into the dough as you're rolling your strands out).
9. Bake at 350 for about 30 minutes, check after 15 or so and rotate the pans so they bake evenly and don't get too brown. When they look

done and the bottom is browned, they're ready! Let cool on rack and enjoy!

Shabbat Shalom!