

## VALERIE'S CHALLAH

Mix in bowl:

1 EGG  
2.5 TBS OIL  
1/3 CUP HONEY  
1/2 CUP WARM WATER  
3/4 TBS SALT

Pour into measuring cup:

1 PKG YEAST (or 2 1/4 TSP)  
3/4 CUP WARM WATER  
DROP OF HONEY

Mix yeast mixture gently and wait until it bubbles and becomes frothy:

Take out bag of flour: we will be using 4 CUPS TOTAL

Add 1 cup of flour to egg mixture in bowl and stir. Add another cup of flour to bowl. Pour bubbling yeast mixture on top of flour and stir. Add 2 more cups of flour (1 cup at a time) to bowl and mix

Knead on counter. Prepare clean bowl with 1 tbs of oil. Roll dough into ball and place in greased bowl. Roll around to cover with oil. Cover with saran wrap.

Let rise for 1 hour.

Remove from oven, punch down, place on counter and remove ping pong sized ball and say:

**Ba'ruch A'ta Adonai, Elo'hei'nu me'lech ha'o'lam, a'sher kid'isha'nu be'mitz'vo'tav  
Ve'tzi'va'nu le'haf'rish challah.**

**Separate small piece and say: harei zo challah. DISCARD THIS SMALL PIECE.**

KNEAD, BRAID, and place on baking sheet. Let 2 challah rise another 30 minutes on counter (or put in fridge then let rise when ready).

Preheat oven to 350.

BAKE 350 10 minutes.

Mix egg with a 1/2 tbs. honey Open oven and brush challah with egg mixture. Sprinkle with sesame or poppy seeds.

BAKE another 15 minutes until golden brown.

## NOTE FOR PREPARING CHALLAH IN ADVANCE:

Keep Challah Covered with saran wrap and place in fridge.

When ready to bake (Challah will keep in fridge overnight), remove from fridge, uncover and follow the instructions starting at "Preheat Oven to 350".

Challah may take longer to rise after being placed in fridge. It may take up to an hour to rise (it should double in size). You do not want to "Over Rise" it so do not leave it out more than an hour. The warmer the conditions the faster it will rise.