**Callah Bread**

Ingredients you will need (I would really recommend using grams):

4 1/4 cup (515g) bread flour

2 whole eggs (100g)

4 egg yolks (67g)

1/3 cup plus 2 tbsp (102g) water @90-95F or 32-35C

3.5 tbsp (78g) honey

1/4 cup (60g) vegetable oil like sunflower

1 tablespoon (16g) fine sea salt \*you can reduce this amount if you don't like the loaf as salty\*

2 teaspoons (6g) instant yeast

Egg wash:

1 egg

1 tablespoon of water

Braiding A Four Strand Challah:

Start by labeling your strands A,B,C, and D from left to right with the open part facing you. move A to the center, C to the far left, D to the center, B to the far right, C between A and D, and A to the far left, B in between C and D, D to the far right, you're back in your beginning position, just repeat what you just did until there isn't enough room to continue doing so, then bring the edges together and pinch together. Lightly fold 1/4 inch of the edges under the loaf to ensure they don't come undone.