

CHALLAH 2 OF 2

From the kitchen of Mary C. Plona

Category: BREAD

Preparation time: 2 hrs

Servings: 1 loaf

Instructions

Dissolve yeast in 1/2 cup water. Add 1 tsp honey & let stand for 5 to 10 min. Add remaining water, honey, eggs, oil, salt & 3 cups flour. Stir in remaining flour until mixture holds together. Place on lightly floured surface, add raisins & knead until smooth, about 10 min. Place in greased bowl, cover loosley & let rise until double in bulk, about 1 1/2 hrs. Punch down the dough & let rest for 10 min. Divide dough to half. Shape each half into Challah by separating dough into three long pieces & braiding together. Place on greased baking sheet, cover & let rise at room temperature until double in bulk, about 45 min. Brush the Challah with egg wash & bake in preheated oven 350 F for 35 min or until hollow sound is heard when tapped.

