

Best Ever Challah Bread

From the Lovely Kitchen of Ilona Kirzhner's friends in Tampa Steve & Ilona Kossoff



Time to Prepare: minutes



Cook Time: minutes



Serving: People

Ingredients

2 tbs instant yeast

2 1/2 cups warm water

3/4-1 cup honey

1/2 cup oil (I used organic Sunflower Oil)

1 large egg + 4 large egg yolks

1 tbs kosher salt (I used regular salt)

8-9 cups of flour (I used King Arthur Bread Flour)

Wash for challah:

1 yolk

splash of honey

1/2 - 1 tbs water

Garnish

Sesame Seeds

Cooking Method

1. Measure 8 cups of flour but start with only 6 cups; add yeast and salt and stir and blend together all dry ingredients
2. Make a well in the flour and add the warm water then the honey, oil and eggs (I blended the honey, oil and eggs together in the food processor and added it to the bowl after the water. *Note: Dough will be very moist so mix the 6 cups of flour first and then 1 cup at a time until you have the right consistency. You may need 9 cups of flour depending on how warm and humid it is in your home (I used only 8 cups).*
3. Knead dough until it's smooth and not sticky. *Note: Some bakers allow the dough to rise in a clean bowl that's been oiled. So either wash and dry the bowl you started with, or, oil a clean bowl and add the dough to it.*
4. Cover with plastic wrap and allow it to rise until double in size.
5. Carefully/gently punch down dough. Divide into 4 pieces, let dough rest for 10 to 15 minutes before shaping into 4 loaves.
6. After you've shaped all 4 loaves brush with egg mixture, sprinkle with sesame seeds, poppy seeds, kosher salt, zaatar or simply egg wash.
7. Lightly cover the loaves with plastic wrap and allow them to rise another 45 minutes to 1 hour.
8. Pre heat oven 350 degrees, shelves middle and lowest position in the oven.

9. Bake and after 10 minutes rotate pans from front to back and shelf. Bake for another 10 minutes and again rotate and change the shelf. Bake for another 10 minutes. Challah is done when you tap on it and it sounds hollow and/or bottom of the bread is an even golden brown. If the top of the bread is browning too quickly, lay a piece of foil over the top of the bread to keep it from browning/burning too dark.