

## Recipe for Challah Dough

### Dough Ingredients:

5 cups all-purpose flour

2 tsp salt

2 tsp yeast

1 cup warm water

2 large eggs

2 yolks

¼ cup oil

¼ cup honey

### For Topping:

1 egg beaten with 2 TBSP of cold water

Option 1: 2 or 3 TBSP sesame seeds or poppy seeds

Option 2: Honey, or cinnamon, sugar, little candy, chocolate chips etc.

### Prepare the Dough:

Mix all the dough ingredients together, with the yeast last.

(If using a bread machine, first add all the liquids, then eggs and yolks and salt)

Knead the dough.

Cover the bowl and let the dough rise for 2 hours at room temperature.

Refrigerate the dough to chill. It's easier to work with that way.

It can be refrigerated up to 4 days.