

## Slewis' Challah Recipe

---

- 1 to 1 <sup>1</sup>/<sub>2</sub> cups warm water
  - 1 tablespoon active dry yeast
  - 5 large egg yolks
  - 1 <sup>1</sup>/<sub>8</sub> teaspoons salt
  - <sup>1</sup>/<sub>3</sub> cup oil
  - 4 <sup>1</sup>/<sub>4</sub> cups bread flour
  - <sup>1</sup>/<sub>2</sub> cup sugar
  - 1 tablespoon honey
  - 1 large egg, lightly beaten for the egg wash
- 

### *Directions:*

1. In a cup add yeast to warm water with a pinch of sugar and stir just a little. Let it sit to the side to bubble.
  2. Place the egg yolks, sugar, honey and oil in a large mixing bowl.
  3. Mix until the mixture is well mixed and smooth.
  4. Add flour and salt on top of the wet ingredients and make a well.
  5. Add warm water and yeast. Knead the dough for several minutes until smooth.
  6. Let rise in fridge overnight or covered in a warm place for 90 minutes
  7. Preheat the oven to 350 degrees.
  8. Braid as desired.
  9. Place on a parchment-lined or lightly greased baking sheet.
  10. Let the challah rise, covered, for 90-120 minutes.
  11. Brush the challah with the beaten egg.
  12. Bake for 30 minutes or until sounds hollow when tapped
  13. Cool on a wire rack
-