



Easy Bread Machine Challah Recipe



- 1 cup water
- 3 TBS oil
- 2 eggs plus one egg yolk
- 4 cups bread flour (I like Gold Medal)
- 3 TBS sugar
- 2 Tsp salt
- 1 pkg active dry yeast (I like Fleischmans) (Do NOT use Rapid Rise yeast...)

Put in bread machine in recommended order. Set for dough cycle. Braid to desired size/shape (it makes two regular or one large challah). Cover with plastic film sprayed w/Pam and let rise for c. 45 minutes, until double in size. Brush with egg wash and bake at 375 degrees F. until done (about 30 minutes....should sound hollow when tapped).

Hints....

- Handle dough carefully, don't use any more flour to roll out than necessary
- Don't pull....cut into pieces
- Start braid from the center, then braid out. That way it is even on both ends!
- For a large double braid, cut dough into four equal pieces. Braid three pieces, cut the fourth into three and make a smaller braid to put on top. Fold ends under and pat down.
- For a circle (New Year) challah, braid one really long, narrow braid, fold into a circle/wreath, and connect the braid ends so it is seamless.
- Add-ins: Raisins, or sprinkle with poppy seed or sesame seed after egg wash. If you want a darker glaze use a whole egg; if not, the egg white from the third egg is enough!
- This freezes well....I always wrap in clingwrap, then in foil. But remember to take off the clingwrap before re-heating!!!

I also find it helpful to think about the people I want to make this for as I'm making it. The old tradition is to put a piece of dough into the oven first while saying a blessing....but I just like to think about the people I love on Shabbat.....

This recipe is a true Sisterhood recipe. It was given to me by a Sisterhood member at Temple Emanuel in Davenport. She was a busy lawyer with three kids who felt that it was important to keep Shabbat no matter how busy you were. She took a cookbook recipe and played with it until she had it right, then shared it with anyone who wanted it. I always think of her when I bake it. For years, this was the recipe for every Friday night in Davenport, and also for every Bar/Bat Mitzvah. It is a symbol to me of Jewish women keeping the traditions however we can.