

# Challah Recipe

## Six Strand Round Challah for Rosh Hashanah

### INGREDIENTS:

- 4.5 tsp active dry yeast
- 1/4 cup sugar
- 2 cups warm water
- 7 cups flour
- 3/4 cup oil
- 1/2 cup honey
- 1 TB salt
- 1 egg

### INSTRUCTIONS:

1. Place yeast, sugar, and warm water in a small bowl and set aside.
2. Place flour, oil, honey, salt, and egg in a large mixing bowl.
3. Combine the contents of both bowls. Mix and knead together.  
Let rise for three hours.
4. Braid challah (see photos below.) Transfer to a baking sheet, cover, and let rise for three more hours.
5. Preheat oven to 350 and bake for 28 minutes.

## challah braiding cheat sheet



1. Form your dough into six balls and then stretch out into strands.



2. Create a hashtag.



3. Braid three of the strands together.



4. Braid three more strands.



5. Repeat braiding until no strands are left.



6. Tuck the braids underneath the round center.



7. Ta da!