



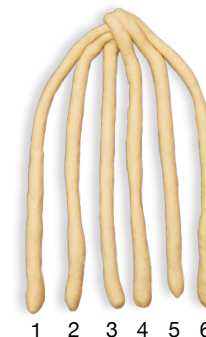
**1.** Lightly grease a large bowl with oil and leave to one side. Measure 150ml of lukewarm water (if you have a thermometer this is about 40°C), if the water is too hot, the dough will not rise.



**2.** In a clean large bowl, combine the strong white flour ([bag 1](#) and [bag 2](#)), the yeast ([bag 3](#)), and the sugar and salt ([bag 4](#)). Add 2 eggs, 50ml of milk and 3 tbsp of oil, and mix until the texture is of breadcrumbs. You may not need the whole 150ml of water, so add it gradually, and mix until a soft but not sticky dough forms. If the dough is too dry, add additional water, 1 tsp at a time. Lightly dust a clean surface with flour ([flour for dusting](#)) and tip the dough out.



**3.** Knead the dough for 10 minutes, until it is smooth and elastic. Shape the dough into a smooth ball and put it into the greased bowl (from step 1). Cover with cling film or a damp tea towel and leave in a warm place to prove for 90-120 minutes or until doubled in size. Line a baking tray with the provided baking paper and leave to one side.



**4.** Once the dough has proved, begin to shape (see [bakedin.co.uk/how-to-braid-challah](http://bakedin.co.uk/how-to-braid-challah)). Divide the dough into 6 equal pieces (roughly 140g each) and roll each piece into a rope 45cm long (they will shrink while you roll the remaining ropes, so they should be roughly 30cm for the braiding). Lay all 6 dough ropes vertically. Stack the tops of the ropes, and squeeze the ends together, tucking them under for neatness. Mentally number each strand from 1 to 6, starting from the left.



**5.** Ensuring the strands are braided tightly at all times, take strand 1, and cross it over to become strand 6. Take strand 5 and cross it over to become strand 1. Take strand 6 and cross it over to become strand 4.



**6.** Repeat the following steps until the braid is complete: strand 2 becomes strand 6, strand 1 becomes strand 3, strand 5 becomes strand 1, strand 6 becomes strand 4. When you get to the end of the braid, pinch the ends together, and tuck them under.



**7.** Transfer the loaf onto the lined baking tray and cover with cling film or a damp tea towel. Leave to prove in a warm place for a further 30-60 minutes, or until puffy and doubled in size. Preheat the oven to 170°C/150°C fan/gas mark 3.



**8.** Once the final rise is complete, make an egg wash by mixing together 1 egg with the sugar ([bag 5](#)), and brush over the loaf. Sprinkle with sea salt ([bag 6](#)), to taste, and bake in the oven for 30-40 minutes, or until golden brown and the base of the loaf sounds hollow when tapped. Leave to cool completely on a wire rack before slicing.

#### TOP TIP

Use thick slices of challah to make your own French toast. Top with sliced bananas, strawberries and a drizzle of maple syrup.

SKILL LEVEL	PREP TIME	BAKE TIME	MAKES
👑👑👑👑👑	<b>40 MINS</b> + 120-180 MINS PROVE	<b>30-40 MINS</b>	<b>1</b>

### IN THE KIT

**Bag 1:** 250g strong white flour

**Bag 2:** 250g strong white flour

**Bag 3:** 2 tsp yeast

**Bag 4:** 30g granulated sugar, 12g salt

**Bag 5:** 15g granulated sugar

**Bag 6:** 5g coarse sea salt

**Flour for dusting:** 50g strong white flour

1 x A4 baking paper

### VIDEO

[Bakedin.co.uk/challah](https://bakedin.co.uk/challah)

### YOU WILL NEED

150ml water

50ml milk

3 medium eggs (2 + 1 for egg wash)

3 tbsp vegetable or sunflower oil + extra for greasing

1 x baking tray

### STORAGE

Once cooled, store in an airtight container in a cool, dry place, or freeze for up to 3 months.

### INGREDIENTS

Strong white bread flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), granulated sugar, salt (salt, anti-caking agent: sodium ferrocyanide), yeast (yeast, emulsifier: (sorbitan monostearate)), coarse sea salt.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1462kJ/345kcal
Fat	1.3g
of which saturates	0.0g
Carbohydrates	68g
of which sugars	9g
Protein	13.8g
Salt	1.9g

Allergens: For allergens see ingredients in **bold**.  
May contain: **milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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