

1,2,3, NOSH WITH ME

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Simple Challah

Makes 1 (1½ lb) loaf; 10 to 12 servings

For the dough

3¾ cups bread flour, plus more for shaping
2¼ teaspoons (1 package) instant yeast
1 teaspoon kosher salt
⅔ cup warm water
3 tablespoons sugar
2 large eggs, at room temperature
3 tablespoons vegetable oil, plus 1
tablespoon for greasing



For the egg wash

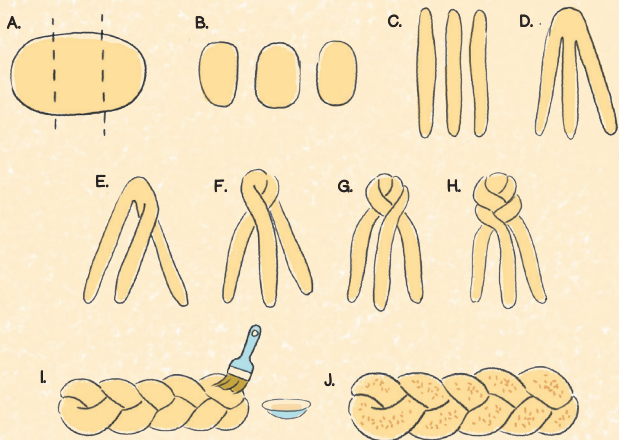
1 large egg, whisked
1 tablespoon water
Toppings, optional (see
following pages)

To make the dough

1. Oil a large bowl and set it aside.
2. In a large bowl, mix together the flour, yeast, and salt until combined.
3. In a medium bowl, whisk together the water, sugar, eggs, and oil.
4. Pour the wet ingredients into the dry ingredients and mix until a rough dough forms.
5. Lightly flour a work surface. Tip the dough onto the floured work surface and knead until a smooth soft dough forms, 8 to 10 minutes. (You can also do this in a stand mixer, using the dough hook. Mix on low until smooth, 5 to 10 minutes.)
6. Transfer the dough to the oiled bowl, cover with a damp, clean kitchen towel, and let rise in a warm place until doubled in size, about 1 hour.
7. Preheat the oven to 350°F. Line a baking tray with parchment paper.
8. Lightly flour a work surface. Punch down the dough in the bowl to remove any air bubbles and transfer it to the floured work surface.

To make a braid:

- Cut the dough into 3 equal pieces (A and B). Roll each piece into a rope (C), about 12 inches long. Cover with a damp cloth and let rest for 10 to 15 minutes.
- Braid the 3 pieces together, using the illustrations below as a reference and pinching the dough at the ends to seal (D through H). Hide the ends of the dough by tucking them under the braid. Place the braided dough on the parchment-lined baking tray.



To make the egg wash

- In a small bowl, whisk together the egg and water. Brush the dough with the egg wash (see I, previous page). Sprinkle your favorite toppings over the top, if using (see J, previous page).

To finish

- Bake for 20 minutes. Turn the tray and bake for another 20 minutes, or until golden brown. If using a thermometer, it should read 190°F.

