

## Easy Challah Bread

### Ingredients:

- 1 T. Yeast
- 1 c. water
- 1/3 c. honey or sugar
- 3 1/2 - 4 c. all-purpose flour
- 1/3 c. oil
- 3 eggs
- 2 t. salt

### Directions:

#### 2-3 HOURS BEFORE:

Combine the first three ingredients in a mixing bowl and let sit for 5-10 minutes, or until foamy. *If your yeast doesn't foam up, then you may need fresh yeast.*

Add the remaining ingredients, adding the flour 1/2 cup at a time until the dough is soft and slightly sticky. *The softer the dough, the fluffier your bread will be.*

Knead the dough by hand or with a dough hook for about 10-15 minutes or until the dough is glossy and starts to pull away from the sides. It may be a little soft and sticky, but that's OK.

Cover with plastic wrap or a damp towel and let rise at room temperature for 45-60 minutes. *You want it to double in size.*

Remove the dough from the bowl and divide it into 4 equal pieces. *(If you choose to do more braids, then you will need more pieces. You may also choose to do a simpler 3-strand braid.)*

Roll each portion into a long rectangle about 18 inches long, then roll this into a long skinny rope, set to the side, and repeat with all portions.

*You may need to watch a video to learn how to braid the bread into the shape you like.*

You will place all four ropes on the counter in front of you, arrange them like rays radiating from the sun, and pinch the top ends together. *I find it helpful to place*

*some parchment paper or a silicon mat underneath the bread to make moving it easier.*

Start from the right side and weave this strand under, over, and under again. Continue braiding starting at the right and working your way to the left, repeat until all the bread is braided, pinch the ends together.

Place it on a greased baking sheet, cover, and let it rise for 20-30 minutes or until nice and puffy. *If you are pinched for time you can skip this rise.*

Preheat the oven to 350 degrees.

*Optional: You can choose to mix an egg with about a Tablespoon of water and brush over the bread, if you choose.*

Bake for 25-30 minutes or until it is golden brown and has a hollow sound when tapped.

Let cool and enjoy!

#### **Notes:**

*Don't be afraid to get creative!*

#### **Sweet add-ins:**

½-1 c. of the following

- Raisins
- Chocolate chips
- Diced fruit or chopped nuts

Top with a cinnamon/sugar mixture or a simple glaze like the one for the cinnamon rolls below.

#### **Cinnamon Rolls:**

You can use the dough to make cinnamon rolls... yummy!

#### **Savory Add-ins:**

*Substitute sugar for the honey in the savory versions:*

#### **Everything Bread:**

Top the bread with Everything but the bagel seasoning.

### Garlic Herb Challah:

- 3 T. garlic, minced
- 2 t. garlic powder
- 2 T. parsley or Italian Seasoning

Lightly brown the garlic in the oil and then add the seasonings. Allow it to cool and then add to your dough.

### Cheddar Jalapeno:

- 1 c. cheddar cheese, shredded
- ½ c. pickled jalapenos, diced (*use a little more, if you like*)

Mix together and add to the dough

### Caramelized onions:

- ½ c. onion, diced or thinly sliced (*use a little more if you like*)
- 1 T. olive oil or butter
- ½ t. sugar or monk fruit
- ½ t. salt
- 1 t. fresh sage, diced

Brown the onion in the oil and then add the sweetener and spices. Allow it to cool and then add to your dough.