

Cantor Caro's Challah

Small loaf:

- 1 ½ tsp. dry yeast
- 2 full cups flour
- ¼ c. sugar
- ½ t. salt
- 2 T. plus 1 t. oil
- 2 egg yolks
- 2/3 c. lukewarm water

Large loaf:

- 2 ¼ tsp. dry yeast
- 3 -3 ½ c. flour
- ¼ c. plus 2 T. sugar
- ¾ t. salt
- 3 ½ T. oil
- 3 egg yolks
- 1 c. lukewarm water



Sift together the dry ingredients in a bowl. Add the wet ingredients. Mix together and then knead by hand if you are so inclined – otherwise, use a KitchenAid or other mixer machine with a dough hook. It will likely be sticky; add flour a spoonful or so at a time, knead it in. Keep doing so until the dough no longer sticks to the side of the bowl. It should be stretchy, but not sticky.

Place the dough in a lightly oiled bowl; cover loosely with plastic wrap and then a damp cloth. You can let the first rise occur over 2-3 hours at room temperature (in a darker place – cool oven), or overnight in the refrigerator.

After the 1st rise, punch down the dough (squish it) to remove as many of the air bubbles as you can. Divide into sections for braiding. Braid as you like.

Place braided challah on a greased pan (or on parchment paper on a pan – then it doesn't need to be greased). Let rise again for 30-45 minutes.

Heat oven to 375°. Brush challah with a mixture of a beaten egg and some honey. Bake for 25-30 minutes – depending on your oven – until golden brown. I often rotate it 180° halfway through the baking.