



Jeff's Challah Recipe

Ingredients

- 1½ Cups Warm Water
- 1 tbs Rapid Rise or Instant Yeast
- ½ Cup Sugar (I use natural unbleached sugar)
- 3 tbs Oil (I use olive, but vegetable works as well)
- ¼ Cup Canned Pumpkin
- 1½ tsp Salt
- 2 Large Eggs
- 5 Cups Bread Flour (I use King Arthur, but All-Purpose Flour works as well)

Directions

Mix water, yeast and sugar. Let sit a few minutes until it starts to bubble. Add oil, pumpkin, eggs and salt. Mix well, then add the flour.

If you are using a mixer with the dough hook, knead for approximately 5 minutes. Note, the sides of the bowl should be clean. If it sticks, add a bit more flour.

If you are mixing by hand, put the flour on the table and make a well in the middle. Incorporate the liquids a little at a time, pushing some of the flour into the well and mixing until it is all mixed. Knead by hand 5-10 minutes until the dough is smooth.

Cover loosely and let the dough rise until it doubles in size. This will make two Challahs. Braid both and then put them on a sheet pan with either parchment or a silicone mat. Again, let them rise until they doubles in size. Glaze both with an egg mixed with a bit of water. Sprinkle with seeds if you wish.

Bake at in a 350 oven until evenly browned. If convection, about 20-25 minutes. If traditional, about 30 minutes.