



Susan Tecktiel's Challah Recipe

Ingredients

- 1 Cup Warm Water
- 1/2 Cup Oil
- 2 Eggs
- 2 tsp Salt
- 4 1/2 Cups Flour
- 1/3 Cup Sugar
- 1 TBS Yeast
- 1 TBS Honey
- 1 tsp Vanilla

Bread Machine Directions

Put wet ingredients in first, followed by dry. Mix on dough setting. When complete put on counter, cover, and let rise for 30 minutes. Braid (may need to add a bit more flour) and cover the dough again. Let rise for at least 45 minutes. Brush with egg wash made of 1 egg yolk and 1 tablespoon on water. Top with seeds of your choice. Bake for 30 minutes at 350 degrees. ENJOY

Mixer or Hand Mixer Directions

Mix warm water and yeast and set aside. Put all ingredients in an electric mixer (or mix in a large bowl) using a dough hook and mix until combined. Knead the dough on the counter for several minutes. Cover the dough and let rise for 30 minutes. Braid (may need to add a bit more flour) and let rise for at least 45 minutes. Brush with egg wash made of 1 egg yolk and 1 tablespoon on water. Top with seeds of your choice. Bake for 30 minutes at 350 degrees. ENJOY