Lesson 1 Challah Baking with Melissa Rayman

List of ingredients:

1pk of rapid rise yeast OR if you have a jar use 2 and ¼ tsp

1 cup of sugar- divided

2 cups warm water

7 cups of Bread flour

2 tsp of salt

½ cup Vegetable oil

1 tbs vanilla

2 eggs

\*an extra egg and honey for egg wash

* If desired- chocolate chips, sesame seeds, sprinkles

Add yeast with 2 cups of warm water and 1/2 cup of sugar
Let sit until it bubbles.

Mix the dry ingredients and then mix the wet and mix everything together ( including the yeast mixture) to make the dough
Add more flour if sticky
Kneed for 5-10 min

Use a glass bowl and grease with a touch of oil and pat a dab of oil on the top.
Cover with a damp cloth and let sit for 2hrs.
Kneed the dough
Separate for 2 loaves then make braids

For a 6 string braid roll out 6 pieces of dough. Cinch the dough at the top and start from the left string and go over 2, under 1, over 2. Continue until the end.

Egg wash. Option- mix egg with honey for egg wash - yummier that way! Bake about 35 minutes at 350
\*for extra yum mix a bit of olive oil, cinnamon and brown sugar and spread in each strand before braiding or sprinkle with chocolate chips or sprinkles.