

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

Knead 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.

Knead 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 - yummiier 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.