

FROM THE RECIPE LIBRARY OF JOAN STURM



CHALLAH

Makes 2 loaves

2 tbs. Yeast
¼ cup sugar
¾ cup very warm water
½ cube butter
1 ½ tsp. salt
4 cups flour
2 eggs

In mixer bowl add yeast and sugar to water. Proof until bubbly. Add 2 cups flour, salt and butter. Mix thoroughly. Add rest of flour and 2 eggs.

Knead until dough cleans side of bowl, about 10 minutes.

Remove from bowl to floured board. Knead until a round is formed. Place in oiled bowl and cover and let rise, about 1 hour. Punch down and let rest for a few minutes.

Divide into 6 pieces. Roll each piece into rope. Braid 3 pieces for each loaf.

Place loaf on oiled sheet and cover and let rise until doubled, about 45 minutes.

Mix 1 egg with a little water and brush on loaves.

Bake at 400°, about 20 minutes. Cool on rack.