



CHALLAH



Every Friday night, Esther served this traditional braided bread for the Sabbath. Here's the recipe I've used for the last fifty-four years.

INGREDIENTS

- 1 pkg yeast**
- 1 c. warm water**
- 1 T. salt**
- ½ c sugar**
- ¼ c oil**
- 3 eggs**
- 7 c. flour** (more as needed)
- Poppy seeds / sesame seeds**
for sprinkling

INSTRUCTIONS

1. Dissolve yeast in water with a tsp of sugar.
2. While yeast is bubbling, in a large bowl, mix dry ingredients together. Add 2 eggs, oil, yeast and water. Mix well or knead by hand.
3. Cover with clean towel and let rise in a warm place until double in bulk.
4. Braid into one or two loaves and let rise again. Use third egg to paint the challah and sprinkle with poppy seeds and or sesame seeds. Bake in a 350 degree oven for about 25 minutes.