



## CHALLAH RECIPE

1 STICK MARGARINE

(Fleischmann's) 1 C. WATER

5 CUPS FLOOR:

- KING ARTHUR 3 CUPS
- PILLSBURY 2

2 FULL TBS. POTATO FLAKES

1 pkg. YEAST (Dr. Oetker)

1½ c. SUGAR

1½ Tsp. SALT

3 EGGS

1 TBS. HONEY

1 full teaspoon of cardamon (or 2 teaspoons vanilla)

MAKE SURE ALL INGREDIENTS ARE AT ROOM TEMPERATURE PREHEAT

OVEN TO 250 FOR 3 MIN. THEN TURN OFF

Mix 2 flours together. Whisk to combine.

1. Combine 1 cups flour, yeast, sugar, potato flakes, cardamom and salt in a large bowl, stir well.
2. Heat water and margarine to 120-130. Add this to flour mixture, stir until well mixed. **PLACE IN WARM OVEN 5 MIN.**
3. then add eggs, honey, 1 cup flour & if using vanilla add now
4. Beat until smooth.
5. Place in oven 10 min.

DO NOT ADD FLOUR ALL AT ONCE FROM THIS POINT ON- ONLY A ½ CUP AT A TIME

6. Gradually add enough flour until dough is smooth, elastic, and soft NOT STICKY \*\*I use a very big bowl, big enough that I can knead dough in bowl.
7. \*\*Take dough out of bowl and knead for 5-10 min. on a work surface. The dough should feel like a baby's tushy! Smooth and supple. There should be no dimpling or craters in the dough.
8. When elastic and smooth put dough back in bowl which has been greased or spray with pam and let dough rest in oven for 45 min.
9. After the 45 minutes, take bowl out of oven and punch down.
10. Make two small or one large challah (check google for braiding instructions)
11. Refrigerate overnight, take out and bring to room temperature.

## **BAKING**

Preheat oven to 350 total baking time around 45min.

12. Brush with an egg glaze (egg yolk and a little water) sprinkle with black & white sesame seeds & Sea Salt.
13. Remove from oven when beginning to brown and has expanded brush with an egg glaze again and bake until brown and hollow sound on bottom. Around 30 min more. I usually just guess, I have no idea what a hollow sound, sounds like.....

**¾ Tsp. CARDAMON can be substituted for honey and vanilla.**