



**Century**  
Federal Credit Union

# Recipes for Success

## Challah Bread

Jen, Marketing Director

### Ingredients

- 2 1/2 teaspoons of active dry yeast
- 1/2 cup + 1/2 cup warm water
- 1/2 cup sugar
- 1/4 cup vegetable oil, plus extra to grease a bowl
- 1 cup milk, scalded
- 1 tablespoon salt
- 3 eggs, plus 1 extra for an egg wash before baking
- 6 cups flour, plus extra for kneading/dusting

### Directions

1. In a large bowl dissolve the yeast in 1/2 cup warm water for 5 minutes or until yeast begins to foam
2. Stir another 1/2 cup warm water, sugar, oil and salt into yeast
3. Stir in 3 cups of flour in 1-cup increments
4. Stir in 3 eggs ,one at a time
5. Stir in 3 remaining cups of flour in 1-cup increments
6. When you've added all of the flour, take a look at your dough, it should be slightly sticky but should still hold together and pull away from the sides of your bowl as you mix, if the dough is too wet, add more flour in 1/4-cup increments until dough reaches the right consistency
7. Remove the dough from the bowl and place on well floured surface, knead for 10 minutes
8. Oil a large bowl and place your dough inside, cover with plastic wrap or a clean towel and let it rise in a warm place for 2 hours or until it has doubled in size
9. Turn the dough out onto a floured surface, punch it down slightly, and cut it into 9 equal pieces (Each loaf will use 3 of those pieces)
10. Roll each piece of dough out into a long rope, about 12-14", and place the ropes parallel to each other on your floured surface, braid one loaf, set aside and repeat the process with your remaining 6 pieces of dough and transfer the loaves to large baking sheets
11. Cover each braided loaf with a towel and let it rise for 1 hour or until the loaves have nearly doubled in size
12. Preheat oven at 325°
13. Beat your remaining egg with 1 Tbsp. of water to make an egg wash, brush it liberally on each loaf just before putting in the oven, bake for 25 minutes until golden brown
14. Let loaves cool for 15 minutes before cutting

