

Challah Bread

Recipe adapted from [thekitchn.com](https://www.thekitchn.com/how-to-make-challah-bread-181004) (link to the actual recipe included: <https://www.thekitchn.com/how-to-make-challah-bread-181004>)

Ingredients:

- 4 ½ cups all-purpose flour (plus more as needed)
- 2 Tablespoons active dry or instant yeast
- 1 Tablespoon kosher salt
- ¼ cup neutral oil (e.g. vegetable, canola, grapeseed, avocado, etc.) OR ¼ cup melted unsalted butter
- ¼ cup granulated sugar
- 3 eggs (Note: 1 egg will be separated into the yolk and white)

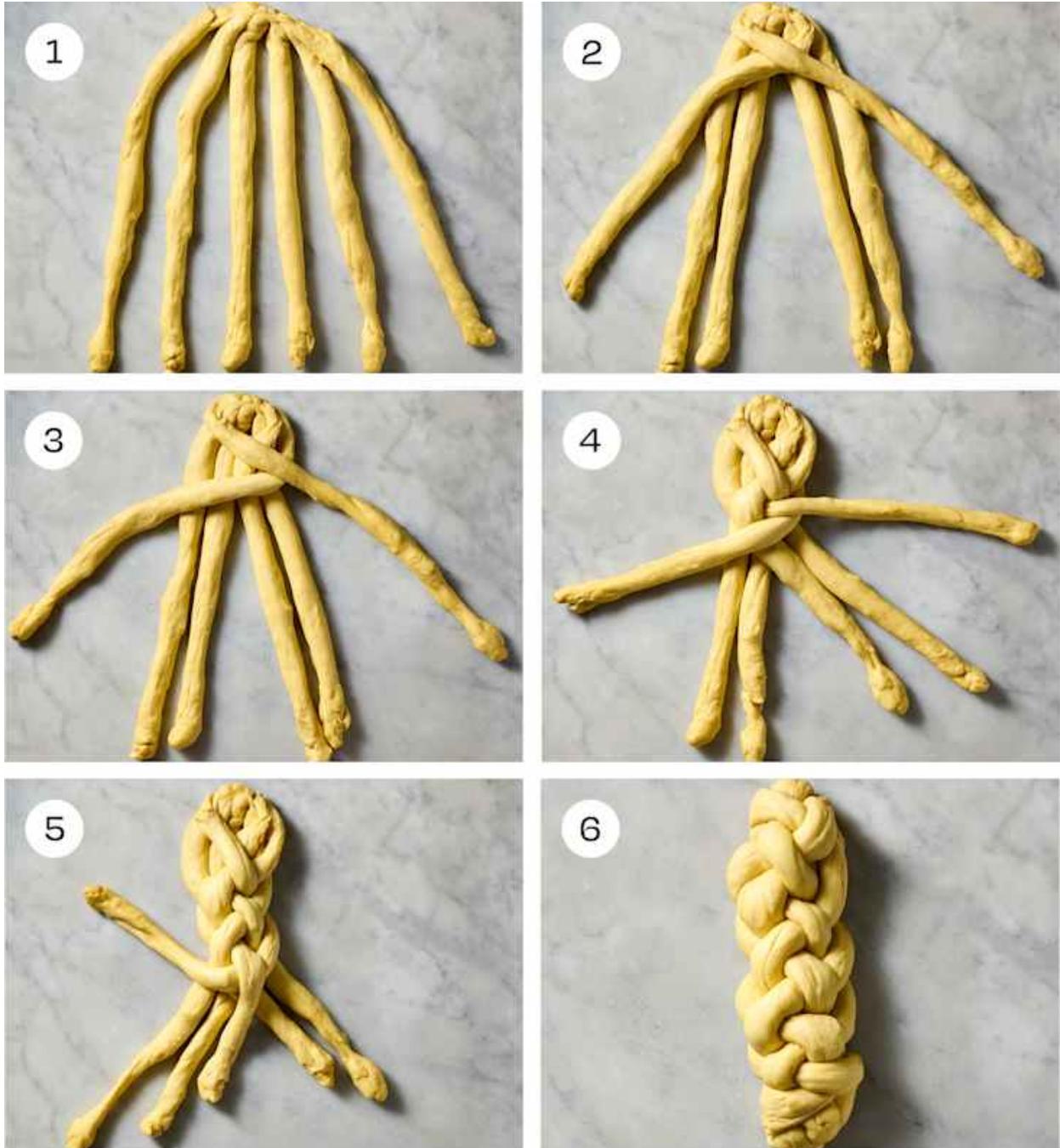
Steps:

1. **Dissolve the yeast.** Place 1 cup lukewarm water (105–115°F) in a small bowl. Sprinkle with 2 teaspoons yeast and 1 pinch of the granulated sugar. Stir to combine. Let sit until you see a thin frothy layer across the top (5–10 minutes).
2. **Mix the dry ingredients.** Whisk 4 ½ cups all-purpose flour, remaining ¼ cup granulated sugar, and 1 tablespoon kosher salt together until incorporated.
3. **Add the eggs, yolk, and oil.** Make a well in the center of the flour mixture. Add 2 large eggs, 1 large egg yolk, and ¼ cup oil to the well. (Remember to save the extra egg white.) Whisk this mixture to form a slurry, pulling in a little flour from the sides of the bowl.
4. **Mix to form a shaggy dough.** Pour the yeast mixture over the egg slurry. Mix everything together with a wooden spoon or flexible spatula until a shaggy dough that is difficult to mix forms.
5. **Knead the dough for 6 to 8 minutes.** Mix with the hook attachment on a mixer or by hand until a soft, smooth, and tacky dough forms (6–8 minutes with a mixer, 12–15 minutes by hand).
6. **Let the dough rise until doubled.** Lightly coat a large bowl with oil. Transfer the dough ball into the bowl and turn to coat in the oil. Cover and let rise in a warm place until doubled in bulk (1.5–2 hours).

7. **Divide the dough and roll into ropes.** Divide the dough into 3 or 6 equal pieces (about 3 or 6 ounces each), depending on the type of braid you'd like to do. Working on a lightly floured work surface, roll each piece of dough into a long rope about 16 inches long. If the ropes shrink as you try to roll them, let them rest for 5 minutes to relax the gluten and then try again.
8. **Braid the dough.** Arrange the ropes vertically, then gather and squeeze them together at the very top. If making a 3-stranded challah, braid the ropes together like braiding hair or yarn, and squeeze the other ends together when complete. If making a 6-stranded challah, the directions are below in the Recipe Notes.
9. **Let the challah rise.** Line a baking sheet with parchment paper. Place the braided loaf on top and sprinkle with a little flour. Cover with a kitchen towel and let rise in a warm place away from drafts until puffed and pillowy, about 1 hour. About 20 minutes before baking, heat the oven to 350°F.
10. **Brush the challah with egg white.** Whisk 1 large egg white and 1 tablespoon water together in a small bowl with a fork. Brush it all over the challah, being sure to get in the cracks and down the sides of the loaf.
11. **Bake the challah 30–35 minutes.** Bake, rotating the baking sheet halfway through, until the challah is deeply browned and the center registers at least 190°F (30–35 minutes total). Transfer the challah onto a wire rack and let cool until just barely warm before serving, at least 45 minutes.

How to Braid Challah With 6 Strands:

1. Gather the ropes and squeeze them together at the very top.
2. Carry the right-most rope over the two ropes beside it, slip it under the middle rope, and then carry it over the last two ropes.
3. Carry the right-most rope over the two ropes beside it, slip it under the middle rope, and then carry it over the last two ropes.
4. Continue braiding in this same pattern: over two, under one, over two.
5. It's ok to reposition the braid once it starts listing to the left.
6. Once you reach the end, squeeze the ends of the ropes together and tuck them under the loaf. At this point, your loaf is fairly long and skinny.



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Credit: Photo: Alex Lepe; Food Styling: Rachel Perlmutter

Storage Tips:

Wrap cooled challah tightly in plastic wrap and store at room temperature for up to 5 days, or freeze for up to 2 months. With leftover bread, you can use the pieces to make french toast, bread pudding, or slice it to make sandwiches. [Click to return to Easter Microsite.](#)