

## Challah Bread

- 1 1/2 cups warm water, divided
- 1/4 cup plus 2 teaspoons sugar, divided
- 2 Tablespoons active dry yeast
- 6 cups flour (plus more for kneading)
- 2 teaspoons salt
- 1/4 cup mild honey
- 2/3 cup vegetable oil
- 4 eggs
- 1 pinch cardamom

Egg wash - 1 yolk, 1 tablespoon honey, 1 tablespoon water mixed.

Proof yeast with 1 cup of warm water combined with 2 teaspoons sugar. Sprinkle yeast on top and stir in. Allow to sit for 5 minutes, until frothy.

Meanwhile, combine flour, salt, 1/4 cup sugar, and large pinch cardamom in a bowl. Whisk together.

In a separate bowl, mix remaining water, honey, oil, and eggs.

Add proofed yeast to flour mixture, followed by egg mixture and mix together. If using mixer, use paddle attachment, switching to dough hook after combined. Add flour as needed until dough becomes smooth and no longer sticky.

Cover bowl with towel and allow to rise until doubled in size.

Once dough has risen, punch down and separate.

This will make two normal size loaves of braided challah. Divide dough as needed for smaller loaves.

Preheat oven to 375.

Separate each batch into three balls of same size. roll between palms to make 3 logs. Braid these together, tucking the ends under each loaf.

Allow to rise until doubled in size (30-45 minutes).

Bush each with egg wash, if desired.

Bake for 20-22 minutes, until golden and baked through.

Some tips, this dough can maintain some stickiness throughout, especially in a humid environment. Make sure all surfaces are dusted with flour to prevent the dough from sticking while transferring to baking sheet, or baking stone.