

Mercedes' Challah

Ingredients

2 eggs AND warm water (80°) to make 1 ½ cups liquid

¼ cup oil

2 Tablespoons sugar

2 teaspoons salt

2 Tablespoons gluten which is optional

4 ½ cups of bread flour

2½-3 tsp. dry yeast

*after the dough is made, you can add golden raisins or crasins or currants



Instructions (For Bread Machine*)

(It's best to take out the eggs the night before so they can be at room temperature)

Use the dough cycle and set to 2lb loaf.

Add the liquid then the dry ingredients, then start the cycle. If it looks too dry after 15 minutes, you can add another teaspoon of water.

When the dough is ready, you can add things like raisins and incorporate into the dough.

Roll the dough into a rope, then cover with a cloth and wait ten minutes.

Preheat oven to 350°.

After ten minutes, lengthen the rope and form the bread into the round Rosh Hashana shape.

Place bread on a slightly greased pan covered with a kitchen towel and set into a warm place to rise for 45 minutes to an hour.

Before baking, brush with 1 egg yolk mixed with water and sprinkle with sugar (for a sweet year), sesame seeds or poppy seeds.

Bake in a 350° oven for 25-30 minutes. An instant read thermometer should read 180° in the center.

Allow to cool.

* **For a Stand Mixer-** use the dough hook until the dough comes away from the bowl.

***By Hand**—mix then knead the dough until you have incorporated everything and you have a smooth dough.

To get the dough to rise, I have put the dough into a greased bowl and put the bowl on top of a saucepan filled with warm water. After it has risen (an hour or so until it's doubled. Then it's ready to form. (You can also punch it down and let it rise a second time. The bread machine has a second rise in it.)