



NYC Challah - 10/14 TLC

Enhance your Shabbat with this delicious Challah recipe!
Perfect for NYC because you can divide this recipe in three and make smaller batches if you don't have room for 6 loaves (which the full recipe yields- approx.).

INGREDIENTS:

3 packets yeast
4 cups warm water
1 cup sugar
3 eggs + 1 for egg wash
1 cup oil
6 teaspoons salt
12-15 cups flour (approx a 5lb bag)

DIRECTIONS:

- 1) Mix yeast with warm water and 3 tablespoons of the sugar. Allow to proof for 10 minutes until the yeast mixture froths.
- 2) Add remaining sugar and all ingredients except the flour.
- 3) Mix and add the flour.
- 4) Let dough rise 2 hours covered with a damp cloth. Punch down dough.
- 5) Braid and brush top with egg.
- 6) Add toppings.
- 7) Bake at 350 for about 40 minutes depending on oven.