



Bubby's Challah - 11/18 TLC

Enhance your Shabbat with this delicious Challah recipe!

INGREDIENTS:

5 packets yeast
5 cups warm water
1 ½ cup sugar
5 eggs + 1 for egg wash
1 cup oil
3 tablespoons salt
1 5 lb bag flour

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.
- 3) Let dough rise 45 minutes. Punch down. Let rise another 45 minutes.
- 4) Braid and brush top with egg.
- 5) Add toppings.
- 6) Bake at 425 for 15 minutes and then 25 minutes on 350.