



CHALLAH & COCKTAILS

Chicago Challah Recipe

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INGREDIENTS:

4 packets dry yeast
1/2 cups warm water
1 tbsp sugar
2 cups sugar
7 tsp salt
7 eggs
1 1/2 cups oil
5 lbs flour + a few more cups
4 cups boiling water.

METHOD:

Mix first 3 ingredients together and allow to sit until bubbly - approx. 10 minutes. In a big bowl mix eggs, 2 cups sugar, salt and oil. Add yeast mixture to it. Slowly add the flour and water. Add flour slowly at the end until the dough is soft and not sticky. Cover and let rise 1-2 hours. Punch it down and separate a piece for the blessing. Braid and top with eggwash and toppings. Bake 350 for 40 minutes. Yields approx 8 loaves.