

## **Chef Doug Weinstein's Challah Recipe**

Yields: 1 large challah or 2 medium challot

Oven Temp: 375°F

Cook Time: Until its done

### **INGREDIENTS**

- 6 cups flour
- 2 1/2 tsp salt
- 4 tsp (2 packages) dry yeast
- 2 eggs
- 4 tbsp oil
- 2 tbsp honey
- 1 3/4 cup warm water

### **INSTRUCTIONS**

1. Mix flour, and salt in large bowl.
2. Combine water, eggs, oil, and honey in a bowl, sprinkle yeast on top and let sit for 5 minutes.
3. Add water to flour and mix into dough. Knead until smooth.
4. Let sit covered for 1 hour or until doubled in size.
5. Remove from bowl, de-gas (push out air) divide into 3, 4, or 6 equal parts depending on what you know how to braid. Shape into loose balls and let sit for 15 minutes.
6. De-gas again and shape into strands, braid into shape.
7. Egg wash and let sit in an off oven until doubled in size again.
8. Remove from oven, egg wash again, turn on oven to 375°F. When the oven is hot, put the shaped challah into the oven, bake until internal temperature reaches 210°F when inserting a thermometer or until hazelnut brown.
9. Let cool.