

Maine Arts Camp

International Cooking Day 5

Recipe Name: Challah

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 24

Yield: 2 loaves

Quantity	Unit	Ingredient Name	Prep Notes
1	cup	Warm water	105 °F -115°F
2	pkg	Fleischmann's Active dry yeast	
2	TBSP	sugar	
1/3	cup	margarine	softened
1 1/2	tsp	Salt	
5 1/4	cups	All-purpose flour	5 1/4 - 5 3/4
4	each	eggs	
		Poppy seeds	optional

Procedure:

1. Place 1/2 cup warm water in large, warm bowl. Sprinkle in yeast; stir until dissolved. Add remaining water, sugar, margarine, salt and 1 1/2 cups flour; blend well. Stir in 3 eggs, 1 egg white (reserve one yolk) and enough remaining flour to make soft dough.
2. Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm, draft-free place until doubled in size, about 30 to 45 minutes.
3. Punch dough down. Remove dough to lightly floured surface; divide in half. Set aside one half. Divide remaining half into two pieces, one about 2/3 of the dough and the other about 1/3 of the dough. Divide larger piece into three equal pieces; roll to 12-inch ropes. Place ropes on greased baking sheet; braid. Pinch ends to seal. Divide remaining piece into three equal pieces; roll to 10-inch ropes. Braid. Place small braid on large braid. Pinch ends firmly, to seal and secure to large braid. Repeat with remaining dough to make second loaf. Cover; let rise in warm, draft-free place until doubled in size, about 30 to 45 minutes.
4. Beat reserved egg yolk with 1 teaspoon water; brush on loaves. If desired, sprinkle with poppy seed. Bake at 400°F for 20 to 25 minutes or until done; switch positions of sheets in oven halfway through baking time. Remove from sheets; cool on wire racks.

Slice thick and use for French Toast.