

# Maine Arts Camp

Recipe: Challah

Chef: Charlie Limoggio CEC

Yield: 2 loaves

Quantity	Unit	Ingredient	Prep Notes
1	Cup	Warm water	105°F-110°F
2	packages	Fleischmann's® Active Dry Yeast	
2	Tablespoons	Sugar	
1/3	Cup	Margarine or butter	softened
1 ½	Teaspoons	Kosher salt	
5 ¼	Cups	All-purpose flour	(5 ¼ - 5 ¾ cups)

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.

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.**