Challah Bread

Yield: 1600g/57oz of dough (2 challahs weighing ~ 1½ lb when fully baked)

Oven Temp: 375F conventional / 325F convection

Mixing Method: Straight dough

|  |  |  |  |
| --- | --- | --- | --- |
| **Ingredients** | **Grams** | **Oz** | **Volume** |
| Bread flour | 940g | **32oz** | **7 ¾ cups** |
| Honey | 85g | **3oz** | **¼ cup** |
| Egg yolks, 2 | 5 yolks (70-75g) |  |  |
| Whole eggs, 1 | 2 whole eggs (115g) |  |  |
| Vegetable oil | 70g | **2½oz** | **1/3 cup** |
| Water | 310g | **11oz** | **1½ cup** |
| Salt | 4g | **½tsp** | **½tsp** |
| Instant yeast | 10g | **1½tsp** | **1½tsp** |
| **Total dough** | 1604g |  |  |
|  |  |  |  |
| **Egg wash** | 1 egg + equal volume of water | **57oz** |  |
|  |  | **(3½lb)** |  |

Directions:

1. Add all ingredients to the bowl – but don’t allow the yeast to touch the salt.

1. Mix on first speed for 3 minutes.

Check texture and hydration of the dough. If the dough is too dry at this point, add more water – if it’s too wet, add more flour.

1. Mix on second speed for 5 additional minutes. Desired Dough Temp = 78-80F.
2. Allow the dough to rest/ferment, covered, for two hours.

Dough can be refrigerated in an enclosed container for as long as 24 hours.

The dough is easier to shape when cold.

1. Divide into twelve 130g pieces (that’s about 4½ oz per piece) for two 6-braid challahs. Divide into six 260g pieces (about 9oz per piece) for two 3-braid challahs. Roll each piece into a log/strand and braid as desired.

6) Whisk together egg and water for egg wash. Egg wash the challah bread twice.

7) Proof, covered loosely with plastic or a towel, until loaves have doubled in size.

8) Bake for 20-40 minutes, depending on size of pieces and type of oven.