



## CHALLAH BREAD

Makes 1 Large Loaf

### Ingredients

¼ cup	Water, 85 – 100F
2 ¼ tsp	Active Dry Yeast
1 ¼ cups	Milk, 85 – 100F
1 ½ Tbsp	Sugar
1 ½ tsp	Salt
4 ¼ cups	All-Purpose Flour
1 large	Egg
¼ lb	Butter, softened
1 large	Egg, whisked, for egg wash
¼ cup	Chocolate Chips or Dried Fruit (optional)

### Equipment

- Stand mixer with dough hook
- Large prep bowl
- Plastic wrap
- Sheet tray
- Parchment paper

### Directions

1. Dissolve yeast in warm water with a whisk.
2. In a stand mixer bowl, add yeast mixture, milk, and sugar. Let stand 4-5 minutes.
3. Add 3 cups of the flour and salt. Knead in mixer with dough hook attachment for 2-4 minutes or until dough starts to come together. Add remaining flour, 1 whole egg and butter. Knead for 8-10 minutes until smooth and elastic. Place dough into an oiled bowl, cover, and let rise to almost twice the size (1 to 1 ½ hours).
4. Preheat the oven to 350°.
5. Gently, punch down the dough. Shape into a loaf or braid. Place onto a sheet tray covered in parchment paper. Cover and let rise a second time until doubled in size (45 minutes).
6. If using dried fruit or chocolate, hide them in the dough to prevent them burning in the oven.
7. Brush the top of the loaf with egg wash. Bake for 35-45 minutes.