

Water Challah

- 4 Tbsp. yeast
- 4 and 1/4 c warm water
- 5 lb. bag high gluten flour
- 1 and 1/4 c honey
- 1 c oil
- 1 Tbsp. kosher salt

Step 1:

In a container, combine yeast with warm water (think baby bath temp). Mix until dissolved. Cover container and let it sit while you do step 2.

Step 2:

In bowl of an electric mixer fitted that can handle 5lbs. flour, (fitted with the dough blade), or in a large bowl if you don't have a mixer, pour in the whole bag of flour. Add honey, oil and salt. Mix slightly. Then add water/yeast mixture. Mix on low for about 10 to 15 min. Transfer dough to a very large greased bowl (need room to let it rise!). Cover lightly with plastic wrap, throw a dry dish towel over that, and let it sit for about 1 to 1.5 hours.

Step 3:

Separate challah and say the blessing:) (Pray hard!) Braid challah however you want, and put into greased pans. Let braided dough sit for another 1 to 1.5 hrs.

Step 4:

Bake at 350 for about 30-35min (20-25 min for rolls) or until golden brown at the top and bottom. Cool completely on cooling racks, and wrap in foil. (If you want to freeze some, they freeze really well. Just stick into the oven frozen or defrosted.)