



## CHALLAH

- 2 Packages Active Dry Yeast
- 1 Teaspoon Sugar
- 1/4 Cup Lukewarm Water
- 6 Cups Sifted Flour
- 1 Tablespoon Salt
- 2 Cups Warm Water
- 3 Eggs, Slightly Beaten
- 1/4 Cup Shortening
- 3 Tablespoons Sugar

## DIRECTIONS

1. Dissolve yeast with sugar in warm water.
2. Measure flour and salt into a large bowl.
3. Make a well in the center.
4. Add the yeast mixture to the center.
5. Combine and then add water, eggs, shortening, and sugar.
6. Beat well until a ball of dough is formed, then turn out onto a floured board.
7. Knead until smooth and elastic, about 10 minutes.
8. Place in a greased bowl, turn to coat, allow to rise for 1 hour.
9. Punch down and divide into two sections.
10. Knead each section for several minutes.
11. Cut each section of dough into three parts and roll between hands into long tapered cylinders.
12. With the three rope of dough lying side by side on a greased and floured sheet start to braid loosely from center to end.
13. Finish the ends by tucking them under.
14. Repeat for second loaf.
15. Cover and let rise for 1 hour.
16. Brush the tops with an egg wash.
17. Preheat oven to 400 degrees.
18. Bake loaves for 15 minutes.
19. Reduce heat to 375 and bake an additional 45 minutes.