

# One-Bowl Challah



20 min prep  
90ish min wait  
30-40 min bake



2 large or  
3 mediums + 1 small



knead.  
bake.  
*love.*  
BY SAMANTHA

## INGREDIENTS

- 2 packets instant yeast (4 1/2 tsp if using jar)
- 1/2+ cup sugar
- 6 cups Bread or AP flour
- 1 Tbl salt
- 2 cups warm water
- 1/2 cup oil (canola or vegetable)
- 1 egg
- Optional topping: Egg wash (1 egg + bit of water)
- Optional topping or filling:
  - Everything seasoning, sesame seeds, cinnamon sugar, za'atar, chocolate chips, etc.

## EQUIPMENT

- measuring spoons and cups
- large bowl
- spatula for scraping
- cling wrap or tea towels
- food scale (optional)
- baking pans
- pastry brush
- cooling rack (optional)



Recipe can be made by hand or in a mixer with a dough hook.



Proofing and baking times may alter based on humidity, your oven, pan lining, or pan.



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## DIRECTIONS

Remember: Dry ingredients then wet ingredients!

1. Add yeast and sugar to bowl. Mix.
2. Add flour. Add salt. Gently mix.
3. Add water, oil, and egg. Using mixer or hand: Mix until dough forms.
4. *In mixer:* Use dough hook and mix for approx 6-10 min. Stop and scrape down if needed, add a little bit of flour if dough is too sticky. *By hand:* Knead for a solid 10 minutes. Add a little bit of flour if dough is too sticky.
5. Transfer to lightly-oiled bowl, cover, and proof for 60 minutes. Punch down and proof another 10 or so minutes while preparing to braid--or stick in the fridge until you're ready to braid. Let it come to room temp before braiding.
6. Split into loaves and braid.
7. Cover and let braided dough rise 15-30 minutes. Preheat oven to 350°
8. "Paint" egg wash on. Bake 12-15 minutes. Reapply egg wash. Bake another 15-25 minutes or until loaves sound hollow and bottom is solid, or until internal temp reads 190°. Remember, ovens vary!
9. Cool and enjoy!