



* CLASSIC CHALLAH RECIPE *

* INGREDIENTS



3 EGGS (2 EGGS AND 1 EGG YOKE, SAVE THE WHITES)



1/2 CUP LUKEWARM WATER



4 TBSP CANOLA OIL

IN YOUR PACKAGE



3 CUPS FLOUR



1/4 CUP SUGAR



1 TSP SALT



1/4 OUNCE INSTANT YEAST (1 ENVELOPE)

* INSTRUCTIONS

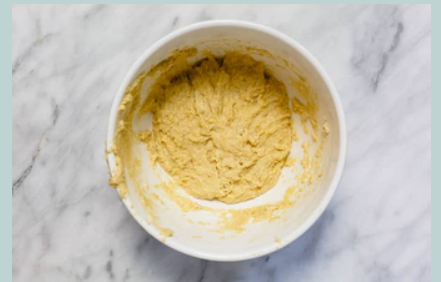
MIX ALL DRY INGREDIENTS (FLOUR, SUGAR, SALT, YEAST) TOGETHER IN A BOWL.



IN A DIFFERENT BOWL, MIX TOGETHER THE WET INGREDIENTS (2 EGGS AND 1 EGG YOKE, WATER, OIL).



SLOWLY POUR THE DRY MIX INTO THE WET MIX.



MIX THE INGREDIENTS AND GENTLY KNEAD UNTIL IT FORMS AN ELASTIC BALL.



GREASE A BOWL WITH OIL, PLACE THE DOUGH INSIDE, AND COVER WITH PLASTIC WRAP. LET IT RISE FOR 2 HOURS.



SEPARATE THE DOUGH INTO THREE AND ROLL OUT INTO STRANDS.



BRAID THE DOUGH AND PLACE ON A BAKING SHEET LINED WITH PAPER. LET RISE AGAIN FOR ANOTHER HOUR UNDER PLASTIC WRAP.



HEAT THE OVEN AT 350°. GENTLY BRUSH THE DOUGH WITH THE LEFTOVER EGG WHITES USING A BRUSH OR FORK.



BAKE FOR 30 TO 35 MINUTES - UNTIL GOLDEN BROWN.

