



* VEGAN CHALLAH RECIPE *

* INGREDIENTS



1 CUP LUKEWARM WATER & 3 TBSP WATER (SEPARATED)



6 TBSP CANOLA OIL



2 TSP BAKING POWDER

IN YOUR PACKAGE



3 CUPS FLOUR



1/4 CUP SUGAR



1 TSP SALT



1/4 OUNCE INSTANT YEAST (1 ENVELOPE)

* INSTRUCTIONS

IN A LARGE BOWL, COMBINE THE YEAST AND A PINCH OF SUGAR. POUR 1 CUP OF WARM WATER OVER THE YEAST MIXTURE. REST FOR 5 MINUTES, THEN ADD 2 TBSP OIL.



IN A SEPARATE BOWL, MIX 3 TABLESPOONS OF OIL, THE REMAINING 3 TABLESPOONS OF WARM WATER, AND THE BAKING POWDER.



IN A LARGE BOWL, WHISK TOGETHER THE DRY INGREDIENTS.

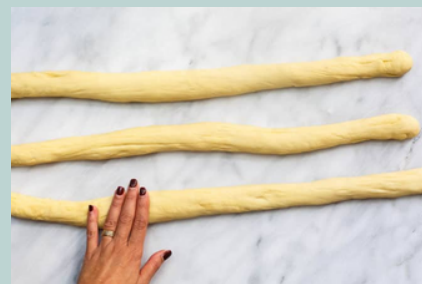
WHILE STIRRING, ADD THE OIL AND YEAST MIXTURES. COMBINE AND KNEAD UNTIL IT BECOMES ELASTIC.



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 325°. GENTLY BRUSH THE DOUGH WITH A LITTLE BIT OF OIL. BRUSH AGAIN HALFWAY THROUGH THE BAKE.



BAKE FOR 30 TO 35 MINUTES - UNTIL GOLDEN BROWN.

