

Challah bread

Ingredients

- 750 grams strong white flour
- 2 tbsp. soft brown sugar
- 3 eggs
- 125ml sunflower oil
- 1tbsp of dry yeast
- 1 teasp salt

Recipe

- 1) Dissolve 1 tbsp. of sugar with 125ml of warm water; sprinkle on Yeast; leave in a warm place.
- 2) Whisk eggs with oil, salt, sugar in a measuring jug, and add warm water until the 400ml mark on the jug is reached.
- 3) Sift flour into a bowl, fold in yeast mixture and egg mixture slowly with a wooden spoon.
- 4) Knead together into a ball.
- 5) Cover and leave in a warm place to double in size.
- 6) Divide into 6 equal lumps, roll into 6 lengths, plait together.
- 7) Let it rise again.
- 8) Brush with egg.
- 9) Bake for 15 minutes at 230 (gas 8) or 35 minutes at 190 (gas 5).