

BREAD MACHINE CHALLAH

Ingredients

3/4 c. lukewarm water
1 egg, beaten
3 Tbsp sugar
3 Tbsp canola oil
1 tsp salt
2 1/2 c. flour (I use unbleached)
1 1/4 tsp. yeast

Egg Wash:

1 egg yolk + 1 Tbsp water, beaten together

Sesame seeds, for sprinkling

Method

- Place all ingredients (except those for egg wash & sesame seeds), in order given. into bread machine pan
- Set machine to dough cycle/setting & start
- When dough is ready (usually 1.5-2 hours later, depending on your machine), remove dough & separate into 3 equal pieces
- Roll each piece into a thick strip (about 2" in diameter)
- On a parchment-lined cookie sheet, attach the three pieces together at the top. Braid Challah.
- Cover challah (still on parchment-lined cookie sheet) with a tea towel and allow to rest 20 minutes
- Meanwhile, preheat oven to 350°.
- Prepare the egg wash
- Remove tea towel, brush Challah with egg wash & sprinkle sesame seeds over top
- Place in oven & bake until golden brown 20-30 minutes