

THE BEST CHALLAH EVER

6 cups all purpose flour
½ cup sugar
2 tsp. salt
2 packets dry yeast
½ cup oil
1 cup hot water
4 eggs
poppy seeds and egg wash (1 egg + 1 tbsp. water)

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1. Prepare yeast: in small bowl put 1 cup hot water, ¼ cup sugar, yeast.
(Be sure you can put your finger in the water; boiling water is TOO hot.)
Give it a stir.
2. Sift flour into large bowl, add salt and remaining sugar. Make a well in the flour and add eggs, oil and yeast (which should be bubbly.)
3. Combine ingredients, using long handled spoon. When mixed, knead for 5 minutes.
4. With your hand, pat oil all around dough and bowl.
5. Refrigerate over night, OK up to 3 days.
This amount of dough gives 3 medium loaves or 2 large.
For 2 loaves: cut dough into 2 parts, cut each part into 4 and braid with 3 cutting the last piece into 3 for a skinny braid on top of loaf. Roll into ropes between your hands, like coils of clay. It feels cool and not sticky. It should be easy to handle.
6. Let rise 2 – 2 ½ hours or until double in bulk (covered, on lightly greased cookie sheet, in warm place.)
7. Brush with egg wash of 1 egg beaten with 1 tbsp. water and sprinkle with poppy seeds.
8. Bake in 350 oven for 30 minutes.