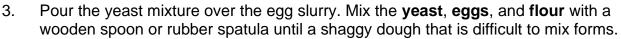
Challah

- 240 ml lukewarm water
- 2 tsp instant yeast
- 520 585 g all-purpose flour
- 50 g granulated sugar
- 2 tsp salt
- 2 large eggs
- 1 large egg yolk (reserve the white for the egg wash)
- 59 ml canola oil
- 1. Place **520 g flour**, **sugar**, and **salt** in the bowl of a stand mixer and whisk to combine.
- Make a well in the center of the flour and add the eggs, egg yolk, and oil. Whisk to form a slurry, pulling in a little flour from the sides of the bowl.



- 4. Fit the mixer with the hook attachment and knead on low speed for 6 to 8 minutes. If the dough seems very sticky, add flour a teaspoon at a time until it feels tacky, but no longer like bubblegum. The dough has finished kneading when it is soft, smooth, and holds a ball-shape.
- 5. Place the dough in an oiled bowl, cover with plastic wrap, and place somewhere warm. Let the dough rise until doubled in bulk, 1½ to 2 hours.
- 6. Divide the dough into 3 equal pieces, depending on the type of braid you'd like to do. Roll each piece of dough into a long rope about 40 cm long. If the ropes shrink as you try to roll them, let them rest for 5 minutes to relax the gluten and then try again.
- 7. Gather the ropes and squeeze them together at the very top. If making a 3-stranded challah, braid the ropes together like braiding hair or yarn and squeeze the other ends together when complete.
- 8. Line a baking sheet with parchment paper. Place the braided loaf on top and sprinkle with a little flour. Cover with a clean kitchen towel. Let rise in a warm place away from drafts until puffed and pillowy, about 1 hour.
- 9. About 20 minutes before baking, preheat oven to 180°C. When ready to bake, whisk the reserved **egg whit**e with 1 T of **water** and brush it all over the challah. Be sure to get in the cracks and down the sides of the loaf.
- 10. Bake, rotating the baking sheet halfway through, until the challah is deeply browned and registers 88°C in the very middle with an instant-read thermometer, 30 to 35 minutes total.
- 11. Let the challah cool on a cooling rack until just barely warm. Slice and eat.

