

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.
2. 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.
3. Pour the yeast mixture over the egg slurry. Mix the **yeast, eggs, and flour** with a wooden spoon or rubber spatula until a shaggy dough that is difficult to mix forms.
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 white** 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.

