

Challah Ekme?i

Learn to make authentic challah bread with this traditional Jewish recipe. Rich, golden braided bread perfect for Shabbat and special occasions.

3h 30min

HAZIRLIK

35 min

PI?IRME

4h 5min

TOPLAM

8

PORSIYON

Medium

ZORLUK

Challah Ekme?i

Malzemeler

- 1 cup water
- 2 tsp yeast
- 4 cup flour
- 1 cup granulated sugar
- 2 egg
- 1 egg yolk
- 1 cup canola oil
- 2 tsp salt

Yap?l???

- Activate the yeast**

Warm 1 cup water to 105-110°F (40-43°C). Dissolve 2 teaspoons yeast in the warm water and let stand for 5-10 minutes until foamy and bubbling.
- Make the dough**

Whisk together 4 cups flour and 2 teaspoons salt in a large bowl. Create a well in the center and add the foamed yeast mixture, 2 beaten eggs, and 1 cup oil.
- Mix with a wooden spoon until a shaggy dough forms. Turn onto a floured surface and knead for 8-10 minutes until the dough is smooth and elastic.**
- First rise**

Place dough in an oiled bowl, turning to coat all sides. Cover with plastic wrap and let rise in a warm place for 1-2 hours until doubled in size.
- Shape the challah**

Punch down the dough and divide into 3 equal pieces. Roll each piece into a 16-inch rope, then braid the three ropes together, tucking the ends under.
- Second rise**

Transfer the braided loaf to a parchment-lined baking sheet. Cover with a kitchen towel and let rise for 45-60 minutes until puffy and increased by half.

7 Prepare for baking

Preheat oven to 350°F (175°C). Beat 1 egg with 1 tablespoon water and brush this egg wash over the entire surface of the loaf.

8 Bake

Bake for 30-35 minutes until deep golden brown and the internal temperature reaches 190°F (88°C). Cool completely on a wire rack for at least 1 hour before slicing.

?puçlar?

Test yeast activity by proofing in warm water (105-110°F) with a pinch of sugar for 5-10 minutes. Active yeast will foam and bubble on the surface.

When kneading, add flour gradually if dough is too sticky. The finished dough should be slightly tacky but not stick to your hands when touched briefly.

Allow dough strands to rest 10-15 minutes if they spring back when rolling. This relaxes the gluten and makes shaping easier.

Keep braiding tension consistent but not too tight. The dough will expand significantly during rising and baking, and overly tight braids may tear.

Brush egg wash into all crevices and sides of the braid for even browning. Use a pastry brush or clean fingers to reach tight spots between strands.

Internal temperature should reach 190°F when fully baked. Insert an instant-read thermometer into the thickest part of the loaf to check doneness.

Cool completely on a wire rack before slicing to prevent gummy texture. The bread continues cooking from residual heat even after leaving the oven.

Wrap leftover challah in plastic wrap and freeze whole or pre-sliced. Frozen slices can be toasted directly from frozen for quick breakfasts.