THE J.M. SMUCKER Co

Braided Challah

Makes 1 loaf

Prep Time	Cook Time	Serves	Difficulty
20 mins	35 mins	N/A	N/A

Ingredients

- 1 tsp (5 mL) sugar
- 3/4 cup (175 mL) water, warm
- 2 1/4 tsp (7 mL) active dry yeast
- 1 1/2 tsp (7 mL) salt
- 1/3 cup (75 mL) vegetable oil
- 1/3 cup (75 mL) honey
- 2 eggs
- 3 1/2-4 cups (825 mL - 1 L) **Robin Hood®** Best for Bread Flour Homestyle White

  Robin Hood® Best for Bread Homestyle White Flour

- 1 egg, beaten
- natural turbinado sugar, kosher salt, sesame seeds and poppyseeds

Directions

Step 1:

Dissolve sugar in water in large bowl of electric mixer. Sprinkle in yeast and let stand for 10 minutes or until frothy. Add next 4 ingredients and mix well. Add 2 1/2 cups (625 mL) flour and beat until a rough dough forms. Continue adding enough flour, 1/4 cup (50 mL) at a time until dough forms a ball. Remove to floured surface and knead by hand, until dough is smooth and satiny, about 5 minutes.

Step 2:

Place dough in a large greased bowl, turning to grease all over. Cover with plastic wrap and let rise 1 hour or until doubled in size. Line a baking sheet with parchment paper.

Step 3:

Punch down dough on floured surface. Divide dough into 3 pieces and roll each piece into 14” (35 cm) long rope. Pinch edge together and braid. Transfer to prepared baking sheet. Cover loosely with plastic wrap and let rise 1 hour or until doubled.

Step 4:

Preheat oven to 400°F (200°C). Brush dough with beaten egg and top with sugar, salt, and seeds if using.

Step 5:

Bake in preheated oven for 20 minutes. Reduce oven temperature to 350°F (175°C) and continue baking another 10-15 minutes or until an internal temperature of 190°F (85°C). Cover with foil if becoming too brown. Cool on wire rack.

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