

# **Challah (yeilds 4-5 challahs)**

## **by Toby Passe**

### **Mix in a Bowl**

- 7 cups of flour
- 1 Tbsp salt
- ½ cup sugar
- ¼ cup oil
- 3 eggs

### **In a separate bowl**

- 2 cups of warm water
- 3 pkg. yeast (1 pkg = ¼ oz or 2¼ tsp.)
- ½ cup sugar

### **Directions:**

Add yeast mixture to flour mixture and mix together to form dough. Create challah the way you like. Bake at 350° for approx. 35 minutes and enjoy.