

Happy~Healthy~Blessed

Sarah's Challah Bread



Ingredients:

1 ½ cups warm water
1 ½ T. yeast
1 T. real salt
3 sticks of unsalted butter
½ C. Raw Honey
9 farm fresh eggs
8-10 Organic white flour
1 egg
sesame seeds
butter

Directions:

Put the first 3 ingredients in the bowl of your mixer and let sit while you are melting your butter and honey over the stove. Once melted add the butter and honey to the yeast mixture. Turn your mixer on to low speed and mix adding one egg in at a time. Once liquids are mixed well add flour 1 cup at a time. Mix for 5 minutes. Mixing Bowl will be very full. Dough will be wet. Once dough is still wet but forming remove it and start to knead on counter until smooth adding flour as needed. Put in a lightly oiled bowl. And cover with a plastic bag. Let rise 2 hours. Punch down and let rest for 5 minutes.

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Divide dough into 3 sections. Take a section at a time and divide into 3 more sections. Roll into long strands. Then braid them together like you are braiding someone's hair. Tuck the ends under neatly. Put on lightly oiled pans and cover with plastic bags. Let rise another hour while having oven preheating to 350 degrees. Before baking brush bread with whisked egg and sprinkle with sesame seeds. Bake for 30 minutes or until golden brown. Once out of the oven brush with butter.

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