

Lori's Challah

Lori Chazan Hurwitz

Ingredients

4 cups warm water
3 Tbsp yeast
1 T sugar

5 lb bag high-gluten flour
(remove 5 cups and replace
with whole wheat)

1 cup sugar + 1/2 cup truvia
(or 2 cups sugar)

1 1/2 Tbsp salt

1 1/2 cup vegetable oil
3 eggs
1 tspn vanilla



Method

1. Mix water, yeast and sugar in a small bowl. Wait a few minutes to make sure yeast bubbles. (Proof it.)
2. Mix flour, sugar and salt in your mixer bowl.
3. Add in oil, eggs and vanilla, then add yeast mixture and mix for 7-8 minutes on level 2 in a Bosch. Add some flour if it's sticky and re-mix if needed.
4. Put in a big bowl, cover with a piece of plastic wrap and then a towel, and let rise in a warm place for 2 hours. I put it on top of an oven set at 150.
5. Punch down, take challah with a bracha, braid, let rise for 1/2 hour.
6. Brush with egg, then sprinkle on cinnamon/sugar or sesame seeds.
7. Bake at 325 degrees for 25 minutes, then 350 until the bottom is browned.

