

White Whole Wheat Challah

Vichna Belsky

Ingredients

*4 cups warm water
4 TB dry yeast of 4 oz fresh
1-1/2 to 2 cups sugar
2 TB salt
1/2 cup oil
1/2 cup applesauce
4 eggs
10 cups bread flour
6 cups white whole wheat flour*

Method

- 1. Combine yeast, warm water and some of the sugar. Let mixture sit for 10 minutes. If it bubbles, the yeast is good. This is called proofing.*
- 2. Add remainder of ingredients except flour and mix well.*
- 3. Add flour 1 cup at a time, mixing well after each cup. I make this in a Bosch mixer and add the flour in 2 or 3 batches- as long as the cover is on tight it works fine.*
- 4. Spray large metal bowl with PAM. Put dough into bowl. Cover with saran wrap and towel and put in a warm place to rise. In the summer I put the dough outside in a semi-shady spot. I find that the natural warmth from the sun gives a light fluffiness to the dough.*
- 5. Remember to take off Hafrashat Challah!*
- 6. Divide into 6-8 pieces, and then cut each piece into strips to braid.*
- 7. Braid, place into pans sprayed with PAM, re-rise for 1/2 hr, brush lightly with egg. Add seeds on top if desired.*
- 8. Bake at 350. for about 20-25 minutes.*



- This dough seems to come out best on rainy days!*
- For Rosh Hashana, I sprinkle cinnamon sugar on the top. Yum!*
- You can use 1 cup oil, but I use 1/2 oil and 1/2 applesauce when I remember, to cut back on fat/calories. Nobody ever notices any difference.*

*Behive Challah
I made for
Rosh Hashana*

