

Challah

Ingredients:

Water, warm	1 # 2 oz
Yeast	1/2 oz
Yolks	6 oz
Vegetable oil	2 1/2 oz
Honey	3 oz
Vanilla extract	3/4 oz
Bread flour	2 # 2 oz
Salt	2/3 oz

Directions:

Straight dough method.

Follow 12 – step bread baking process.

Portion into 2 oz rolls and form into baguettes. Braid using 6 – strands.

Egg wash **after** proofing.

Bake at 350F until done.....about 20 min.