



# Bread Machine & Baking Videos with Ellen Hoffman

## Ellen's Challah Recipe

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- Make in two-pound capacity bread machine on dough cycle.
- 190g water (or chicken drippings)
- 2 eggs, beaten
- 54g grapeseed oil (or chicken fat)
- 540g King Arthur bread flour (may need more flour-check your dough)
- 40g honey
- 24g sugar
- 6g salt
- 7g SAF INSTANT yeast (gold bag for sweeter breads)
- Regular instant yeast is ok too.

\*\*\*I add 26g of cocoa powder to get the brown dough if I am making a two-tone challah crown.

Toppings to add just before baking:

- Egg wash (one whole egg beaten with a splash of water)
- Sesame or poppy seeds, Everything Bagel seasoning, or whatever you desire
- Put ingredients into your bread pan per instructions for your bread machine.
- After 5 minutes of kneading, check your dough. You may need to add some flour or water.

**DO NOT BAKE IN BREAD MACHINE! THIS RECIPE RISES TOO HIGH!**

For challah, take dough out, divide into the number of desired strands and shape or braid. Let rise in slightly warmed oven for 45 minutes, then egg wash and bake. (Turn oven on to lowest setting for minute. ONE MINUTE ONLY! ) Turn oven off. Put dough in the slightly warmed oven for 40 minutes.

Take unbaked challah out of oven when it's done rising, and preheat oven to 350 degrees.

Brush on Egg wash gently and add toppings of choice.



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2

Bake at 350 for 30-45 minutes. Cover with foil loosely if top is getting too brown. (I usually start checking at 25 minutes.) Use an instant read thermometer to check internal temperature. It should reach 190-200 degrees.

Bake in two 2-pound loaf pans or braid, rise, and bake on cookie sheet with parchment, or in a 10" oval challah pan. If you bake on a cookie sheet you get a flatter braid perfect for tearing apart. If you bake in an oval challah pan, you'll get a taller loaf that is better for sandwiches but is still braided and pretty. I often make mini challahs and rolls. They look so pretty and are better for serving portions!

Let cool on a rack for 2-3 hours before slicing, and freeze in a thick plastic freezer bag the same day you bake it.