

Challah Recipe

Prep: 20 mins

Cook: 36 mins

Makes: 6

Difficulty: Medium

Source: Maggie Glezer (adapted)

Ingredients

- 3 1/2 cups unbleached all-purpose flour
- 1/4 cup warm water
- 2 tsp. active dry yeast
- 1 1/2 tsp. salt
- 1 tbsp. sugar
- 1/4 cup honey
- 1/4 cup vegetable oil
- 3 eggs

Directions

In a large bowl, combine yeast, water, and 1/4 cup (37g) of flour and mix well. Let proof for 15 minutes. The yeast should look a little runny, not pasty. In a separate bowl, mix together 3 eggs, honey, sugar, oil, and salt. Add to the yeast slurry. Add 3 cups (446g) of flour to the wet ingredients, and stir to form dough. Knead or use the dough hook in a stand mixer on medium for ****6 minutes**** after all 3 cups of flour have been incorporated into the dough, adding flour if needed. (I do 2 cups at once, mix until smooth, then add the last cup slowly)

The finished dough should be smooth, not too soft, and only slightly sticky to the touch, but not sticky enough that any dough gets left behind when you press it onto a clean surface. Put dough into a greased bowl, making sure all sides of the dough are oiled to prevent drying. Cover tightly with plastic wrap and then cover bowl with a towel, and place in a warm location to rise for 2 hours or until doubled.

Punch down dough, and cut into 3, 4, or 6 pieces depending on your desired braid. Take one piece and with a rolling pin, roll out onto a clean surface to a thickness of around 1/4". Starting from one side, roll the sheet up with your hands until you have a long strand. Continue to roll the strand on the surface until it is the desired length and thickness. Repeat with the other strands, then braid. Cover challah with greased plastic wrap and allow to rise for another 1-2 hours.

Preheat oven to 325 F. Whisk an egg with a bit of water and kosher salt, and brush onto challah, then bake for 36 minutes, turning the baking sheet after 18 minutes to ensure even browning. Transfer to wire rack to cool.

Robin's Chewy Chocolate Chip Cookies

This recipe uses no white sugar, so even when they are cooked all the way through they stay chewy. Refrigerate the dough for puffy, cakey cookies; bake right away for more flat, spread-out cookies.

Ingredients

2 eggs
2 1/4 cups flour
1 tsp salt
1 cup softened butter
1 1/4 cup brown sugar
1 tsp vanilla extract
lots of chocolate chips

- Preheat oven to 325 degrees
- Mix all the dry ingredients (flour, baking soda, salt) in a bowl.
- Combine butter and brown sugar in a large bowl. Add vanilla and eggs. Then gradually add the flour mix.
- Stir in as much chocolate as you like (I like a lot)
- Refrigerate for a few hours or over night - you can also freeze the dough and defrost later.
- Bake for 12-15 minutes at 325 until the bottoms are golden brown.