



## **JEWISH CHALLAH** (TWO 1-POUND BRAIDS)

1 package active dry yeast  
1-1/2 cups warm water  
1 tablespoons sugar  
2 tablespoons oil  
2 teaspoons salt  
5 cups sifted Ceresota or Heckers' Flour (about)  
3 eggs  
1 tablespoon water

Soften yeast in water. Measure sugar, oil and salt into large bowl. Blend in yeast mixture. Beat in 2 cups flour until smooth. Blend in 2 whole eggs plus 1 egg yolk. Stir in remaining flour to make a moderately stiff dough. Turn onto lightly floured surface and knead until smooth and satiny (5 to 8 minutes).

Shape into ball and place in lightly greased bowl, turning to grease all sides. Cover and let rise in warm place (80-85°) until doubled, about 1-1/2 hours.

Punch down; divide into 8 equal pieces. Cover; let rest 10 minutes. Shape each piece into a 14-inch rope. Braid three ropes together for each loaf; place on greased baking sheets. Place one rope down center of each loaf; tuck ends under. Cover and let rise in warm place until doubled, about 45 minutes.

Combine slightly beaten egg white and water. Brush on loaves. Bake in pre-heated 350-degree oven 30 minutes or until deep golden brown. Remove immediately from sheets and cool.