

## **Challah**

*from Selena Dallal*

3 eggs  
2 egg whites  
3/4 cup sugar  
1 tablespoon salt  
2 packages rapid rise yeast  
3/4 cup vegetable oil  
1 3/4 cups warm water  
7 1/2 cups sifted flour  
Egg wash (egg and honey)

Preheat oven to 350 degrees.

With a mixer, blend together the first seven ingredients.

Add flour, one cup at a time. Remove from mixer when dough slows mixer to a near stop.

Knead dough by hand. Add flour until all 7 1/2 cups have been incorporated, a little at a time.

Place the dough in an oiled bowl and turn. Cover with a towel. Set dough in a warm, draft-free location to rise for 2-3 hours.

Punch down the dough. Let rise another hour.

Prepare egg wash; beat egg and add a little honey (optional).

Shape dough. Let rise one last hour. During this last rise, at 15-minute intervals brush dough with egg wash.

Bake for 45 minutes.