Jessica Normington’s Challah Recipe

1. In your mixer, using the whisk attachment, mix the following ingredients and let it sit for 5 minutes:
   - 1 Tablespoon (T) yeast
   - 1 T sugar
   - 2 Cups warm water.

2. In a separate bowl, measure:
   - 7-8 cups or 1050 grams of bread flour or all-purpose flour
   - 1 T salt.

3. In your mixer, change from the whisk attachment to the hook attachment. On a low setting, add the following to the yeast mixture:
   - 1/2 cup honey
   - 1/4 cup sugar
   - 1 stick of butter, melted (or 1/2 cup olive oil)
   - 3 eggs.

4. Slowly add the flour mixture on low speed until a dough is forming. Knead the dough in the mixer for about 5 or so minutes until it is a sticky consistency.

5. Flour or oil your hands. Gently combine the dough into a ball and place it in the bowl. Cover the bowl and let the dough rise for 1-2 hours.

6. After the dough has doubled in size in about an hour or so, flour your hands well (dough will be sticky), punch down the dough, and put it on a floured workplace.

7. This recipe makes 3 nice size loaves with 4 braids. Roll out 12 long strands of dough and braid them to make 3 loaves.

8. Let the loaves stand for another 45 minutes to 1 hour.

9. Preheat the oven to 350 degrees.

10. Mix 1 egg and a little water.

11. Just before putting the loaves into the oven, glaze them with this mixture and sprinkle sesame seeds or bagel seasoning on top.

12. Bake the loaves in the oven for about 30 minutes or until the inside of the bread is 190 degrees with a nice golden brown top.