

Eggless Challah

Recipe Inspired by "The Challah Blog – Adventures in a Mitzvah"

Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish, Dairy

3 cups flour (if the dough is too sticky, then gradually add whole wheat flour)

¼ cup and ¼ tsp sugar

¼ cup olive oil (mild taste)

1 ¼ cup warm water (if dough is too dry, add more water gradually)

½ tsp salt

One packet or 1 TBSP dried yeast

Maple syrup

Mix warm water, ¼ tsp sugar and yeast in bowl. Let sit for 10 minutes (will become frothy). Add oil, flour, sugar and salt and knead (you can use a dough hook if available). Form the dough into a ball and place it on a well-floured surface. Punch the dough a few times until it is smooth. Place the dough in an oiled bowl and cover it with a towel. Let the dough rise in a warm spot for at least one hour. The dough should double in size. Punch the dough down and remove it from the bowl. Knead the dough to remove all air bubbles. Braid the dough (easy bread braiding tutorials are available on *YouTube*). Place the braided loaf on a greased cookie sheet and gently brush it with maple syrup. Preheat the oven to 350 F. Let the dough rise for 20 to 30 minutes. Bake for 30 to 45 minutes or until the bottom of the loaf separates easily from the pan and the top of the loaf is golden brown. Remove the loaf from the pan immediately and set on a cooling rack. Allow to cool before serving.

Servings: 10-12 (\$0.35/serving)