

# EASY CHALLAH!

**This is an easy Challah recipe which prepares the dough the night before.** (you can continue the recipe same day though too)

1 pkg. Yeast  
1 C. warm water  
¼ C. sugar  
1 tsp. Salt  
2 T. Margarine  
1 Egg, beaten  
3 ½ C. flour, sifted  
1 egg yolk  
poppy or sesame seeds

melted butter first  
(room temp)  
let yeast wait 5-10  
rise: oven to 400 for 10 min. off.  
put in for 2 hrs

In a mixing bowl dissolve the yeast in the warm water.

Stir in the sugar, salt, margarine, egg and 2 Cups flour.

Beat with wooden spoon (plastic, whatever). Until mixed.

Work in remaining flour.

Knead for 5 minutes. (add more flour as needed to keep it from being to sticky while you knead it)

Lightly oil large bowl and place dough in it.

Cover tightly with foil. Refrigerate overnight. (or up to 5 days!)

Remove from frig. Let rise for 2 hours at room temp.

Divide into 2 loaves or 1 large loaf. Brush with beaten egg yolk and sprinkle with sesame or poppy seeds.

Bake for 25-30 minutes (a little longer for 1 large loaf) at 375 on lightly oiled baking sheet.

Enjoy, Julie Simkovitz