



# Basic Challah

1 pkg. dry yeast  
1 1/3 cup warm water  
1/3 cup sugar  
2 tsp. salt

1 lb. flour + a little (about 4 cups)  
1 egg  
1/3 cup oil

In a bowl, dissolve yeast in warm water.

Add sugar, let stand for 2 minutes until it starts bubbling, foaming.

Add salt, oil, eggs and mix well.

Gradually add flour, 1/2 cup at a time, mixing after each addition.

As mixture becomes stiff, flour your hands and begin kneading until dough is smooth, elastic but not sticky.

Let rise for 1/2 an hour. Form into 2 challahs. Let rise another 1/2 hour. Bake at 350 for 20-30 min.