

Dinah's Kitchen

Challah

I have only used this recipe letting the bread machine do the kneading!!

1 cup milk

1/2 cup butter—softened

1/4 cup sugar

2 large eggs, slightly beaten

4 cups all purpose flour

1 package yeast

Pour into bread machine in the above order!

Be sure to gently sprinkle yeast on top.

Set to Dough Setting. When dough has risen to the top of the can, turn out onto a floured surface to shape into loaves or rolls. Shape by pinching dough and gently kneading. For challah, pinch in half and then take each 1/2 and pinch into 3 portions—knead into ropes, then braid. Cover with towel, let rise 20 minutes. Brush with egg white and top with seeds, cinnamon sugar, nuts or chocolate chips. Bake 350* about 25 minutes until golden.

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