



SOURDOUGH HONEY WHEAT CHALLAH

Makes 2 loaves, with 6 strand braids
(knead 10 min. with dough hook on speed 2)

2 C. unbleached flour
4-5 C. Whole Wheat flour
1 T. baking soda
1 tsp. turmeric
2 Tbsp. honey
½ C. butter
2 Tbsp. yeast
4 eggs, room temp.
1 C. kefir rm. temp.
2 C. sourdough starter

Mix 2 C. flour, baking soda & turmeric. Put honey and butter in 2-C measure and heat to melt. Add 1 egg. Fill to 2-C line with kefir, add yeast and stir well. Mix into flour mixture. Stir remaining eggs with starter and add to dough. Knead adding more flour until dough forms a ball. Let rest 20 min., to soak up additional moisture thus using less flour. Turn out onto kneading surface sprinkled with warm water. Knead until soft and elastic. Place in oiled glass bowl, covered with *damp* cloth and let culture 4-5 hours in warm oven with pan of water on lower rack to keep moist.

Preheat oven to 350°.

Glaze:

Mix well 1 egg, and
2 T. honey
Sesame seeds
(optional)

Remove dough and divide in half. Divide each half into 6 pieces and roll into 6 ropes and braid. Place in oiled double french loaf pan. Brush loaves with glaze. Let rise in warm oven for 2-2½ hrs. until dough yields a gentle fingerprint with pan of water on lower rack to keep moist. Apply glaze again and sprinkle seeds on top. Bake 25-30 min. Bread is done when finger tapping makes a hollow sound.