

REBBETZIN'S HONEY WHEAT CHALLAH

(Makes 2 loaves)

2 C. whole wheat flour
2 Tbs. yeast
1 tsp. tumeric
1/2 C. margarine, melted
1/3 C. honey, approx.
1 C. warm water
4 eggs, room temp.

1. Mix 2 C flour, yeast, & tumeric in large bowl.
2. Melt butter in 2-cup measure, add honey to 1-cup line, & add 1 egg, then fill to 2-C line with warm water, & mix well. Add to flour mixture with remaining eggs and beat well.

4 C. wheat flour (approx.)



3. Gradually blend 3 C. of flour. When thick, begin kneading with hands on floured board adding flour until dough becomes soft and elastic. Turn dough into oiled bowl, turning over to coat with oil. Cover & let rise until doubled in size, about 1 hour.
4. Punch down & divide in half. Cut each half into 3. Roll each half into 3 ropes. Pinch 3 rope ends together, braid & seal ends. Repeat with other half. Place side by side in an oiled, 9"x12" baking dish.

1 egg, room temp.
2 T. honey
Sesame seeds (optional)
(Tip: best if using freshly milled whole wheat flour. If you don't have your own grain mil, you can now get this at Hy-Vee where they have a flour mill in their health food department at a very reasonable price.)

5. For glaze: mix 1 egg & 2 T. honey & brush on top of loaves. Sprinkle top with sesame seeds. Let rise once again for about 10-15 minutes while oven heats, then bake in 350° oven for 20-25 minutes or until golden brown on top.