

## **Bubi's Challah in a bread machine**

### **Ingredients:**

In the loaf pan of a bread machine, add the following ingredients in this order:

- 1 1/4 cups of warm water (110 F)
- 1 tablespoon dry yeast
- 2 teaspoons sugar
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Let it sit for about 10-15 minutes to activate the yeast. Then add:

- 2 eggs, beaten
- 1/3 cup of honey or white sugar
- 1/4 cup light olive oil or vegetable oil
- 1 1/2 teaspoons salt
- A pinch of ground cardamom
- 4 1/2 cups flour

### **Directions:**

Put loaf pan in bread machine and push start. After the pulse cycle, use a skinny scraper to help combine the ingredients. After the kneading cycle is done, pour a little olive oil in the pan to coat top and sides of pan and dough. Close the cover and let the dough rise. When the dough cycle is finished, punch down the dough and let it rest for about 10 minutes.

While the dough is resting, line a baking sheet with parchment paper or just oil the sheet pan.

Turn the dough out onto the counter. Divide dough in half, then each half into three (3) even lumps. Roll each lump into ropes then braid. Place braids on the prepared sheet pan then brush with oil and cover with plastic wrap then a kitchen towel to rise about 45 minutes.

Now preheat oven to 350 F degrees.

Beat one (1) egg with a little oil and honey then brush egg wash onto braided dough. (Optional, you can sprinkle sesame seeds, poppy seeds or coarse salt on top of each braid.)

Bake about 25 minutes. Rotate pan about 13 minute mark for even browning.