Join Rabbi Joseph as she teaches how to braid a Chanukah perfect Challah! Please prepare your dough beforehand. It will need 2 hours to rise prior to the class.

INGREDIENTS

* 4 cups bread four
* 6 egg yolks
* 1 full egg (yolk and white)
* 6 tablespoons vegetable oil
* 1 teaspoon salt
* 1/4 cup sugar
* 1 tablespoon yeast
* I cup of water

DIREECTIONS

Dough yield time: 2 hours 5 minutes

* Mix 1 tablespoon of yeast in 1 cup of warm water and let it sit for 5 minutes while you add other ingredients into a mixing bowl.
* Combine all the other ingredients in the mixing bowl in your stand mixer.
* Add the yeast mixture and then knead with the bread hook until all the ingredients come together and pull apart from the side of the bowl.
* Cover the bowl and let it rise for about two hours