

To make Challah bread

Ingredients:

- 2 tablespoons instant yeast
- 1½ cup warm water
- 1 cup sugar
- ¾ cup oil
- 3 teaspoons salt
- 4.5 liquid oz or 9 tbsp aquafaba
- 9 cups bread flour
- Spray oil and toppings (sesame seeds, zaatar, kosher salt, whatever you'd like)

Preparation:

- Preheat oven to 350 degrees.
- In the mixing bowl of a stand mixer, add yeast, ½ cup warm water, sugar, oil, salt and aquafaba, and whisk for 1-2 minutes until lightly frothy.
- Switch to the dough hook then slowly add in most of the flour, reserving ½ cup.
- Slowly add in 1 cup warm water and the rest of the flour. Reserve ½ cup for later.
- Knead dough for 4-5 minutes until it's not sticky.
- Place the dough in a greased bowl and cover with a clean towel. Let it rise for 90 minutes in a warm place or until doubled.
- Divide the dough into three parts. *Tip: use a kitchen scale to make sure these are even. Each third will become a challah.
- Divide your first dough section into three parts. Stretch and roll the dough into three long pieces.
- Braid your challah! (Remember, it doesn't have to be perfect.)
- Repeat this step for your other two loaves.
- Let the dough rise for 30 minutes, then brush with a bit of spray coconut oil or regular oil and sprinkle on your toppings.
- Bake for 40 minutes.
- Let your bread cool for 30 minutes. If you're not eating your challah right away, put it in an air-tight plastic bag or cover it with foil.