



# Gayle's Challah

I bought a bread machine on clearance 23 years ago and it's still going strong. Every bread machine works a little differently and has a different size pan. This is considered a large loaf recipe, so first make sure your machine can accommodate this amount of flour. Even then, you may have to adjust this recipe. The original recipe I worked from called for a full cup less of flour, but the dough was too wet. Every week I added a quarter cup until it came out right.

## Ingredients

1½ C warm water  
1/3 C olive oil  
5 egg yolks  
3 C all-purpose flour  
2 ¼ C King Arthur white whole wheat flour  
½ C + 2 TBSP sugar  
1 TBSP quick rising yeast  
1 tsp fine sea salt

## Directions

1. Put all the ingredients in bread machine in the order prescribed in your manual. Mine asks for the wet ingredients first.
2. Set the machine to make a large loaf, dough only.
3. I have to watch the machine for the first 5 minutes or so and help it along with a chopstick to make sure the wet ingredients come all the way up. Once it forms a dough ball, I close the machine and let it do its thing.
4. When the dough is ready, remove from machine onto a clean floured surface. Divide and braid as you like.
5. Place loaves and rolls on a parchment lined pan; cover with a tea towel and place in a warm place to rise the second time. I usually put it on the stovetop. If you like the challah shiny, brush with beaten egg yolk.
6. Preheat oven to 325°
7. When the challah has risen – about doubled in size – after about ½ to 1 hour, bake for 20 to 25 minutes.
8. Remove challah from pan to a rack to cool.