

## Challah Bread

1 ¼ cup warm water

2 tsp yeast

¼ cups honey

2 tbsp oil

2 eggs

1 ½ tsp salt

4 cups all-purpose flour

### **Method**

Add yeast, warm water and honey in a bowl and let stand until foamy (roughly 5 min).

Add honey, oil and eggs.

Combine salt and flour.

Add flour one cup at a time mixing well after each addition.

Continue adding flour until a soft dough is formed.

Knead until smooth and elastic.