

# Challah Bread

## Ingredients

500g strong white bread flour, plus extra for dusting

70g caster sugar

7g sachet fast-action dried yeast

2 eggs, beaten

70ml sunflower oil, plus extra for the bowl

1 tbsp poppy seeds or sesame seeds (optional)



## Method

**STEP 1** - Combine the yeast, a pinch of the sugar and a couple tablespoons of lukewarm water in a small bowl. Stir to dissolve the yeast, then leave for 10 mins until foamy.

**STEP 2** - Meanwhile, combine the flour, the remaining sugar and 2 tsp fine salt in a large bowl. Make a well in the centre, then add half the beaten egg, the yeast mixture and the oil. Pour in 200ml lukewarm water (it should feel slightly warm to the touch) and stir with a spoon, then mix using one hand, keeping the other clean while you bring the dough together. If there are a lot of very dry bits, gradually add a little water to just bring it together – you don't want it to get too wet and sticky. The dough should be moist, but not soggy.

**STEP 3** - Once the dough has come together, turn it out onto a lightly floured surface. Knead using both hands for 10 mins until smooth and a bit springy. If it gets very sticky, add a very small amount of flour – as little as possible. A dough scraper is useful if the dough is sticking to the work surface. Stretch the sides of the dough down and pull together to form a ball. Lightly oil a bowl, then lightly roll the dough ball around the bowl so it's coated in the oil. Cover with a clean tea towel and leave in a warm place for 1 hr, or until dough has doubled in size.

**STEP 4** - Using floured hands, knock the air out of it, and bring it into a ball, and divide into the number of bread on a sticks that you want to make.

**STEP 5** - Stretch out your divided pieces of dough, and then gently roll into long sausage shapes. Twist around your the end of your sticks, and pinch the end together to secure the strip if necessary.



## TOP TIP

The best part of the fire to cook over is hot embers. Flames are tempting, but often too hot and likely to burn. You want a nice even heat so your bread is light and fluffy on the inside, and browned and crusty on the outside. YUM!

Keep rotating the bread so you cook all sides evenly.

When your bread is browned on all sides, it's ready to enjoy. Give it a tap - it should make a nice hollow sound.