



CHALLUAH

1pkg. dry yeast= ¼ oz. + 2oz warm water to dissolve it.

2t salt

1t sugar

3 egg yolks-extra large

8oz water

3oz honey

1oz veg. oil or similar

4.5 cups A.P. Flour un- sifted

Mix yeast, ½ of water, sugar until dissolved in mixer mixing bowl - (make sure bowl is warm to touch), then add yolks and honey, mix thoroughly. Add salt and last of water, mix briefly to dissolve salt and begin adding flour. Dough should pull off sides of bowl clean and not be either sticky, or dry & "brittle" in appearance/texture. If it's dry add a few drops of water at a time until desired texture is achieved. If sticky do the same only with flour by the teaspoon or so.

Can be baked in loaf pans or braided or rolled in a spiral and baked in a round form. Proof to 2x its size, push down, roll it out or form into a bread pan and let it proof again by 2x the size. Before sending into oven at 375 after 2nd proof brush with an egg wash, sprinkle with poppy seeds or sesame seeds if desired. bake until golden brown on top and bottom of bread. Monitor the bread closely the first time you bake it, and write down what size pan you used and how long it took. This will give you a consistent finished bread specific to your pans and oven. Rubbing a stick of butter on the outside of the bread when it comes out of the oven is cool. When it comes to room temp slide into a plastic bag or wrap in plastic to prevent access to air for fresher longer shelf life.

Makes great French toast even when it starts to dry out like bread does eventually.