

## Super Rich Challah

This dough takes challah one step further and makes for a loaf unsurpassed in richness.

Two Loaves	Ingredient	One Loaf
6 cups, 840 g	All-purpose flour, 87%	3 cups, 420 g
1 cup, 130 g	Whole wheat flour, 13 %	½ cup, 65 g
1 ½ Tbsp, 14 g	Yeast, 1.4%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
1 cup, 340 g	Honey or corn syrup, 35%	½ cup, 170 g
1 Tbsp	Vanilla extract	½ Tbsp
½ cup, 113 g	Butter, softened, 12%	¼ cup, 56 g
1 cup, 237 g	Water, warmed to 105-115 degrees, 24%	½ cup, 119 g
8, 384 g	Eggs, large, slightly beaten, 40%	4, 192 g

### Egg Wash

1 egg white  
1 Tbsp water

Mix together the flours, yeast, and salt. Make a well in the middle and add the warm water, honey, vanilla extract, and butter, stirring until the butter and liquid ingredients are smooth. Stir in the eggs and stir flour and liquid ingredients until smooth, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use dough.

### Round Braided Challah

Take half of the dough (if making two loaves) and fold a few times, then roll or press out into a 6 x 8" rectangle. Cut along the long side into 6 1" strips and roll each strip into a round strand.

Press one end of all six strands together. Braid the far right strand over the two strands immediately to the left of it, under the middle strand, then over the two far left strands. Repeat with the strand that is now on the far right. Repeat the process until braiding is complete. Tuck strand ends under the loaf and form into a rounded shape. Transfer the loaf to a baking sheet lined with parchment paper. Cover loosely with plastic wrap and allow to rise for 45 minutes while the oven warms up.

Preheat the oven to 425 degrees. Remove the plastic wrap then brush the loaves with a mixture of 1 egg white and 1 Tbsp water. Puncture the middle of each braid with a sharp pointed scissors or lamme if desired and insert a hazelnut or other ornamental edible. Place the baking sheet in the oven and turn the oven down to 375 degrees. Bake for 40-45 minutes then remove to a wire rack to cool.

### Chocolate Stuffed Three Braid Challah

#### Components

One loaf batch of challah dough  
1 cup mini-chocolate chips

On a floured surface, fold dough for a single loaf a few times then roll out into a large rectangle, about 9 by 18 inches. Using a pastry cutter or pizza cutter cut the rectangle lengthwise into three 3 x 18 inch strips. Sprinkle the near one third of each strip with mini-chocolate chips, making a 1 inch by 18 inch line of chocolate chips running down the one side of each strip. Use about 1/3 cup of mini-chocolate chips per strip. Roll each strip up from the long side, hiding the chocolate chips on the inside.

Roll the strips out into three round strands of equal length around 20 inches. Press the three strands together at one end, then cross the strand on the right over the middle strand (making it the new middle strand), snugging it up to the pressed together ends. Now take the strand on the left and cross it over the middle strand, (making it the new middle strand) and snug it up. Go back to the new right strand and repeat the process until the braid is complete. Tuck the strand ends under the loaf and lay the loaf on a baking sheet lined with parchment paper. Cover loosely with plastic and allow to rise at room temperature for 45 minutes while the oven warms up.

Preheat the oven to 425 degrees. Remove the plastic wrap then brush the loaves with a mixture of 1 egg white and 1 Tbsp water. Place the baking sheet in the oven and turn the oven down to 375 degrees. Bake for 40-45 minutes then remove to a wire rack to cool.