

# Matoaka's Friday Night

## CHALLAH

350°F FOR 30 - 40 MINUTES

### Ingredients

- WARM WATER 3 CUPS
- RAPID RISE YEAST 4 PACKAGES
- SUGAR 1 - 2 TBL
  
- BREAD FLOUR 5LBS
- SALT 2 SCANT TBL
- CANOLA OIL 1 1/2 CUPS
- HONEY 2 CUPS
- EGGS 6

### Instructions

MIX WARM WATER, YEAST AND SUGAR TOGETHER - LET SET UNTIL FOAMS

IN A SEPARATE BOWL, MIX BREAD FLOUR, SALT, CANOLA OIL, HONEY AND EGGS

ADD BOTH MIXTURES TOGETHER AND KNEAD UNTIL DOUGH CONSISTENCY

COVER WITH TOWEL AND LET RISE FOR 3 - 4 HOURS

KNEAD DOUGH DOWN AND LET RISE FOR ANOTHER 1 - 2 HOURS

BRAID/BASTE WITH EGG AND BAKE AT 350 FOR 30 - 40 MIN

GET MATOAKA READY!