

WHOLE WHEAT BRAIDED CHALLAH BREAD

Jennifer Osterhus

INGREDIENTS

- 1 cup lukewarm water
- 2 tsp yeast
- ¼ cup brown sugar
- ¼ cup organic olive oil
- 2 eggs
- 3 ½ -4 cups whole wheat flour
- 2 tsp sea salt
- 1 egg white



PREP: 1-1.5 HOURS

BAKE: 40-45 MINUTES

MAKES: 1 LOAF

DIRECTIONS

- In a stand mixer, add the yeast to the water.
- Add brown sugar, olive oil, and eggs to the yeast mixture.
- Add flour one cup at a time while mixing on low.
- After adding the flour, the dough should still be sticky.
- Lastly, add in salt and mix.
- Put dough in a greased container with a lid.
- Let proof for 30-45 minutes, or until the dough has nearly doubled in size.
- Transfer dough onto a greased surface.
- Divide into three sections- roll out, then braid.
- Let rise for 15-20 minutes, then brush with egg white.
- Bake on 350 for 40-45 minutes.

SUNSHINE
& LACE