

Ingredients:

1 5lb bag flour	1 1/2 C oil
1 C honey	1/2 C sugar
2 Tbsp salt	2 eggs
4 C warm water	4 packages yeast (3 Tbs)



Place yeast and sugar in a bowl with warm water and set aside. Place flour, oil, honey, salt and egg in a large mixing bowl and add proven yeast. Mix and then knead together.

Let rise for 3 hours. (if recipe is doubled 'take Challah' at this point with blessing) Shape dough and let rise again. Preheat oven to 350 and bake for 28-30 minutes.

Instructions For 'Taking Challah'

A kezayit (about the size of an egg) of dough is separated from the rest of the dough after reciting the blessing. The portion of challah is wrapped in piece of foil and burned in the oven and then discarded. Do not eat it.

This separation is only done with a blessing when making the full 5lb recipe.

Blessing:

ברוך אתה ה' אלקינו מלך העולם, אשר קדשנו במצותיו, וציונו להפריש חלה מן העיסה

Baruch ata Adonai, Eloheinu melech ha-olam, asher kideshanu be-mitzvosav ve-tzivanu lehafrish challah min ha-isah.

You Ado-nai are the Source of all blessing, Sovereign of the world, Who made us holy with His commandments and commanded us to separate challah from the dough.

