

### Bread – Regular

9 oz water (incl. egg)  
1 tsp salt  
¼ c. oil  
3 ¼ c. flour  
2 ½ T. sugar  
1 ¾ tsp yeast

### Bread: Large

12 oz water (incl egg)  
1 ¾ t. salt  
1/3 c. oil  
4 c. flour  
3 T sugar  
2 ¼ t. yeast

### Challah

8 oz water  
4 eggs  
¼ c. olive oil  
1. T. vanilla  
½ c. sugar  
1 ½ t. salt  
1 c. whole wheat flour  
4 c. white flour  
1 T. yeast

Bread machine: put all ingredients in machine and start dough cycle. After about 15 min, stop and restart machine, adding more flour as needed to make a smooth ball. When the machine stops, punch down the dough and make braids. Let rise for an hour. Brush with beaten egg and bake at 350 for 20 -30 minutes, depending on size.

Without machine:

1. Heat the water to lukewarm (not hot!) and use eggs at room temperature.
2. Mix all the liquid ingredients together in a large bowl.
3. Mix the yeast, 2 cups of flour, and sugar. Add to the liquid ingredients.
4. Beat well and let it rise, covered, for about an hour in a warm place.
5. Then gradually add the rest of the flour.
6. When it can form a ball, knead it for about ten minutes or until your hands get tired.
7. Then oil the large bowl, put the dough in it, and cover it with a dishtowel or paper towel. Let it rise in a warm place for an hour.
8. Punch it down and make braids.
9. Let them rise for about an hour. Brush with beaten egg and bake at 350°

You can skip steps 3 & 4 and add all the dry ingredients at once. Skipping it saves time but doing it makes the recipe require less kneading.