

Challah Bread

Yield: 10 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-challah-bread-recipe>

Ingredients:

- 3 1/4 cups flour all-purpose, plus more for dusting
- 2 1/4 teaspoons instant yeast
- 1/4 cup sugar
- 1 1/4 teaspoons salt
- 3 large eggs one egg separated, reserve the white for the egg wash
- 4 tablespoons unsalted butter melted
- 1/2 cup water at room temperature

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 75 milligrams
4. Fat: 7 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 320 milligrams
9. Sugar: 5 grams

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