

Best Challah (Egg Bread)

Yield: 20 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-egg-bread-recipe>

Ingredients:

- 3 3/4 teaspoons active dry yeast about 1 1/2 packages, 3/8 ounces or 11 grams
- 1 tablespoon granulated sugar
- 1 3/4 cups lukewarm water
- 1/2 cup olive oil plus more for greasing the bowl
- 5 large eggs
- 1/2 cup granulated sugar
- 1 tablespoon table salt
- 8 1/2 cups all purpose flour
- 1/2 cup raisins about 70 grams per challah, if using, plumped in hot water and drained
- sesame seeds or Poppy, for sprinkling.

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 55 milligrams
4. Fat: 7 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 1 grams
8. Sodium: 370 milligrams
9. Sugar: 7 grams

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