**Challah**

**Ingredients:**

1 ¼ cups warm water

1 Tbsp. yeast

¼ cup honey

4 Tbsp. oil

1 egg

½ Tbsp. salt

2 cup bread flour

2 cups AP flour

1 egg (save it for later)

**INSTRUCTIONS**

1. In a medium bowl, mix the yeast into the water. Wait about 1-2 minutes or until tiny bubbles form.
2. Whisk in honey, egg, and oil.
3. Stir 2 cups of bread flour and the salt in **with a spoon or spatula** until it is all mixed in. Repeat this process with the 2 cups of AP flour.
4. Turn the dough out onto a lightly floured surface and knead for about 2 minutes.
5. Spray a bowl that is at least 2x the size of the dough with pan spray. Put the dough in it and wrap with plastic wrap.