

Recipe for “Challah in a Bag”

Ingredients:

- 1 tablespoon of active dry yeast
- 1 cup of warm water
- 3 tablespoons white sugar
- $\frac{1}{2}$ tablespoon of salt
- $\frac{1}{3}$ cup of canola oil
- 3 cups of all-purpose flour + $\frac{1}{4}$ cup
- 1 egg for egg wash (can substitute olive oil or water)

Directions:

1. Place all ingredients into the Ziploc bag except the $\frac{1}{4}$ cup of flour and knead it up.
2. Place in a bowl of warm water for 30 minutes
3. Open bag and add $\frac{1}{4}$ cup of flour
4. Let rise for 1 hour
5. Open bag and remove dough
6. Break dough into three pieces and braid (can also make small rolls)
7. Place on parchment lined tray
8. Brush with egg wash or water and sprinkle on favorite topping
9. Bake at 300 degrees for 40 minutes
10. Enjoy!!!