

Mandylicious Apple Stuffed Honey Spice Challah

Dough Ingredients:

1 1/3 cups water

1/3 cup canola oil

4 large egg yolks

2 teaspoons table salt

4 1/4 cups bread flour

1/4 cup honey

1/4 cup dark brown sugar

1 tablespoon each of white sugar,
ground allspice, and instant yeast

2 tablespoons ground cinnamon

Pinch ground cloves

To Make Apple Filling:

Peel and dice two large granny smith apples into one-inch cubes.

Toss with 2-3 tablespoons cinnamon.

To Make Dough:

Combine ingredients in a large bowl and knead for 5-7 minutes by hand.

Return to bowl, cover with a towel, and allow to rise for 1 1/2 hours.

On a floured surface, divide dough into six equal portions, rolling each into a long strand. Flatten strands into rectangles, and spread filling evenly across each. Fold one side over the other, and pinch to seal.

Braid three strands and place on a parchment-lined baking sheet, repeating with remaining strands. Cover with a towel and allow to proof someplace warm for 30 minutes. Bake at 350°F for 40-45 minutes. Serve warm.

