



JCC Greater
Boston

Guinness Challah

4 1/2 teaspoons yeast (2 envelopes)	1 tablespoon salt
1 cup Guinness, room temperature	4 eggs
1/2 cup canola oil	6-6 1/2 cups all-purpose flour
1/3 cup sugar	Egg wash (1 egg mixed with 1 teaspoon water)

In a bowl, mix yeast with room temperature Guinness. Add sugar and allow several minutes to bubble. Add oil and eggs. Mix together and add flour. Mix until combined. Let rest for 5 minutes and add salt. Mix for 5 minutes or until dough is smooth and elastic. Knead for 6-8 minutes. Place dough into greased bowl, cover and let rise for an hour or until doubled in size.

Split dough into two halves. Split each half into three equal pieces. Stretch each into three feet long ropes. Braid ropes together, pinching ends to seal and tucking both ends under itself. Start in middle, and coil braid around itself. Tuck end under bottom of coil. Transfer to baking sheet and let proof for one hour. Brush with egg wash and bake in 350 degree preheated oven for 30-35 minutes or until golden brown.

Courtesy of shemakesandbakes.com