

## Elaine's Challah



### Ingredients:

1/4 lb butter (one stick)  
2 cups boiling water  
4 tablespoons sugar  
1/3 cup honey  
5 teaspoons salt  
1/2 cup lukewarm water  
5 eggs (save some yolk)  
8-10 cups (or more) flour  
2 packages active dry yeast

### Directions:

- cut butter into pieces; put into bowl with honey, salt, and sugar, pour boiling water over.
- dissolve yeast in lukewarm water; stir until dissolved
- when yeast and butter mixture are the same temperature, combine
- add eggs (save some yolk)
- add flour until consistency is soft but not sticky
- knead on floured board until smooth add vegetable oil to prevent sticking
- grease bowl add dough, turn over and place in a warm area without drafts
- let rise 1 1/2 hours
- shape into 3 loaves; put into greased pans or on a cookie sheet
- let rise 1 hour (will not double)
- brush breads with left over yolk mixed with a little water and sugar
- sprinkle with sesame seeds or poppy seeds, if desired
- bake 350 f for 35-45 minutes
- enjoy!