



Challah



Dairy Free



Popular

READY IN



45 min.

SERVINGS



1

CALORIES



4310 kcal

BREAD

Ingredients

- ☐ 1 packet yeast dry
- ☐ 2 tbsp canola oil
- ☐ 1 eggs
- ☐ 3 egg yolk
- ☐ 4.5 cups flour
- ☐ 0.3 cup honey
- ☐ 1.5 cups chocolate chips
- ☐ 0.5 tsp salt

- ☐ 1 serving sesame seed
- ☐ 1 tsp sugar
- ☐ 1 tbsp water cold

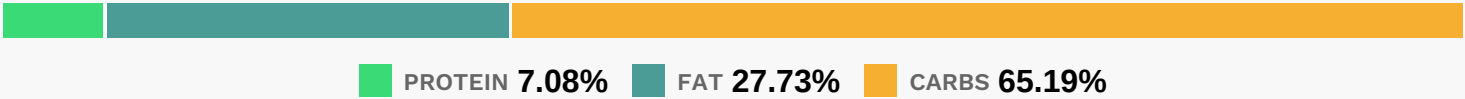
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ whisk
- ☐ mixing bowl
- ☐ plastic wrap
- ☐ kitchen towels
- ☐ kitchen timer
- ☐ pastry brush

Directions

- ☐ Save Recipe
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- ☐ Challah
- ☐ Dough Ingredients1 1/2 cups lukewarm water, divided1 packet active dry yeast1 tsp sugar1 egg3 egg yolks1/3 cup honey2 tbsp canola oil2 tsp salt4 1/2 to 6 cups flour
- ☐ Egg Wash Ingredients1 egg1 tbsp cold water1/2 tsp salt
- ☐ Optional Ingredients
- ☐ Raisins, chocolate chips (1 1/2 cups of either)Optional Toppings
- ☐ Sesame seeds, poppy seeds, kosher salt
- ☐ You will also need
- ☐ Large mixing bowl, whisk, kitchen towel, cookie sheet, parchment paper, plastic wrap, pastry brush, timer
- ☐ Servings: 1 very large challah, 2 regular challahs, or 24 mini challah rolls
- ☐ Kosher Key: Pareve

Nutrition Facts



Properties

Glycemic Index:232.36, Glycemic Load:362.35, Inflammation Score:-10, Nutrition Score:58.783043444157%

Nutrients (% of daily need)

Calories: 4310.1kcal (215.5%), Fat: 133.67g (205.64%), Saturated Fat: 58.32g (364.47%), Carbohydrates: 707.14g (235.71%), Net Carbohydrates: 688.9g (250.51%), Sugar: 253.25g (281.39%), Cholesterol: 746.88mg (248.96%), Sodium: 1272.15mg (55.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 76.82g (153.64%), Vitamin B1: 5.36mg (357.44%), Selenium: 238.67µg (340.96%), Folate: 1302.72µg (325.68%), Vitamin B2: 3.61mg (212.26%), Manganese: 4.19mg (209.52%), Vitamin B3: 36.57mg (182.84%), Iron: 30.15mg (167.48%), Phosphorus: 1004.65mg (100.46%), Fiber: 18.24g (72.96%), Copper: 1.28mg (64.23%), Vitamin B5: 5.78mg (57.79%), Zinc: 7.18mg (47.84%), Vitamin E: 7.11mg (47.42%), Potassium: 1656.25mg (47.32%), Calcium: 459.63mg (45.96%), Magnesium: 166.03mg (41.51%), Vitamin B6: 0.71mg (35.33%), Vitamin D: 3.8µg (25.31%), Vitamin B12: 1.45µg (24.16%), Vitamin K: 22.19µg (21.13%), Vitamin A: 1017IU (20.34%)