



# CHALLAH ROLLS

## INGREDIENTS:

- 2 packages (4½ teaspoons) Rapid-Rise Dry Yeast
- 1 cup Warm Water
- ¼ cup Sugar
- ¼ cup Vegetable Oil
- 4 Egg Yolks
- 3¼ cups All-Purpose Flour
- 1¼ teaspoon Salt
- 1 Egg, lightly beaten, for egg wash

## PREPARATION INSTRUCTIONS:

1. In a small bowl, combine the yeast and warm water. Stir gently and allow to rest in a warm spot for about 10 minutes, until foamy.
2. In a large bowl, combine the flour, salt, sugar, oil, egg yolks, and yeast mixture.
3. Stir with a wooden spoon until dough just comes together.
4. Turn the dough onto a lightly floured work surface, and knead for about 5 to 7 minutes, until it forms into a soft, smooth dough.
5. Form the dough into a ball and place it into a large greased bowl.
6. Rotate the dough to coat all sides.
7. Cover loosely with plastic wrap and allow to rest in a warm spot for 1 hour, or doubled in size.
8. Punch the dough down to deflate slightly, and allow to rest for another 45 minutes.
9. Turn out the dough on to a lightly floured work surface.
10. Knead a couple of times to reshape.
11. Cut into 16 equal-sized pieces.
12. Working with one piece at a time, roll the dough into a long rope.
13. Fold in half, twist it around itself to braid, and tuck the ends underneath. Continue until all pieces are braided.
14. Place the braided rolls onto a baking sheet lined with parchment.
15. Preheat the oven to 350°F.
16. Brush the rolls on the top and sides with the egg wash.
17. Bake for approximately 25 to 30 minutes or until golden brown.