

**JEWISH FAMILY SERVICE
OF SAN DIEGO**

Vegan Challah

Ingredients:

- 1 cup warm water
- 1 tablespoon instant yeast
- 1/3 cup granulated sugar
- 1/3 cup neutral oil (canola or vegetable works best)
- 4-5 cups all purpose flour
- 1 teaspoon kosher salt

Instructions:

1. Combine water, yeast and sugar. Let stand for 3 minutes.
2. Add in oil. Combine.
3. Add in flour and salt, mix for 5 minutes in mixer beginning on low speed and increasing to medium speed.
4. Place dough on the table.
5. Knead each portion for 2-5 minutes more, until smooth.
6. Set aside to rise for 60 minutes, or until doubled in size.
7. Punch the dough down, cut into 3 sections.
8. Roll each section into a log about 8 inches long.
9. Braid.
10. Set aside and let rise for an additional 30 minutes.
11. Bake @ 350 degrees Fahrenheit for 30-35 minutes.
12. Enjoy!

