

# Sourdough Challah

*Yields 3 Large Challahs*

## Ingredients:

- 200g Active Starter
- 625g Water
- 50g Oil (*avocado oil recommended*)
- 50g Honey
- 1 Egg
- 1,150g Bread Flour
- 240g Whole Wheat Flour
- 20g Salt

## Directions:

1. Combine all the ingredients above in a bowl and mix until you have soft dough. When done, cover and leave to rest for 15-20 minutes.
2. Knead the dough for 8-10 minutes by hand or for 5-6 minutes when using a machine.
3. Cover the bowl and let the dough rise for 5-6 hours at room temperature or for 8-12 hours in the refrigerator.
4. Divide the dough and braid just as you would with any other challah.
5. Cover the shaped challah with a towel and place for a final rise in a warm environment for 2-3 hours.
6. 30 minutes before baking preheat the oven to 375°.
7. Before baking brush the challah with egg wash and sprinkle with your favorite toppings.
8. Bake for 50-60 minutes.