

2 CINNAMON CHALLAHS

For the challah dough:

- 1 1/3 C Water
- 1/3 C Canola oil
- 4 Egg yolks
- 2 t Salt
- 4 1/4 C Bread flour
- 1/2 C Sugar
- 1 T Instant yeast



For the cinnamon roll filling:

- 6 T Margarine (softened)
- 1 C Brown Sugar (packed)
- 4 T Cinnamon

For the topping:

- 1 Egg yolk
- 1t Water
- Cinnamon sugar

DIRECTIONS

- 1 Combine all the Challah dough ingredients in a large bowl, turn out on to a floured board & knead for 5 minutes.
- 2 While dough is rising, prepare the cinnamon roll filling by mixing the brown sugar & cinnamon in a small bowl.
- 3 Allow to rise in a large bowl in a dark place, covered with plastic wrap or a towel for 1 1/2 hours.
- 4 Then divide into 6 equal portions of dough.
- 5 On a floured surface, roll three portions into long ropes & using a rolling pin, roll each portion into a rectangle approx. 12 inches long & 8 inches wide.
- 6 Spread 1 T of margarine on the surface of each rectangle & then sprinkle 1/6 of the cinnamon filling evenly over the margarine.
- 7 From the long edge of the dough, gently, but tightly, roll dough up to the end.
- 8 Repeat for all 3 rectangles.
- 9 Carefully braid each of the rolls together, then place on a greased loaf pan or greased cookie sheet & repeat with remaining dough.
- 10 Cover with a towel and let rise for 30-60 minutes in a draft-free place.
- 11 Pre-heat oven to 350 F.
- 12 Beat egg yolk & mix in water to prepare the egg wash.
- 13 Brush over each challah, sprinkle with a generous amount of cinnamon sugar.
- 14 Bake challahs for approximately 40 minutes or until golden brown.
- 15 Remove from pans and allow to cool on a wire rack.
- 16 Best served slightly warm.

