

## Mom's delicious challah

8 oz water  
3 eggs  
¼ c. olive oil  
1 t. vanilla  
½ c. sugar  
1 ½ t. salt  
1 c. whole wheat flour  
4+ c. unbleached white flour  
1 T. yeast

Put everything in bread machine on dough setting, using only about 2 cups of the white flour. After about 15 min, restart machine, gradually adding more flour until it makes a smooth ball.

When the cycle has completed, the dough should be approximately at the top of the container. (You can let it rise up to another hour in the machine if necessary.) Knead briefly to punch out the air, and divide into 2 or 3 sections. Then divide each section into 3 parts, roll the dough with your fingers, and braid. Or you can make little rolls by rolling out small pieces of dough and tying in a knot.

Put braids on lightly oiled cookie sheet and let rise in a warmish place for about an hour. Brush with beaten egg and bake in preheated 350° oven for 20-30 minutes, depending on size of loaf. Let cool on rack.