

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. white flour

1 T. yeast

Put in bread machine on dough setting. After about 15 min, restart machine; adding more flour as needed, so it makes a smooth ball.

After the cycle has completed, knead dough briefly to punch out air. Divide into 2 or 3 sections and make balls. Then divide each ball into 3 parts 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.