

**Formula for Egg Bread / Challah****Temperature: 350****Time: 20-30 minutes****Yield: 12 lbs.**

<u>Ingredients</u>	<u>Measure</u>	
Yeast, Instant	2	ozs.
Salt	2	ozs.
Sugar, granulated	5	ozs.
Shortening	5	ozs.
Powdered Milk	5	ozs.
Bread Flour	7	lbs.
Eggs, Whole	6	fl.ozs.
Water, 110 degrees	4	lbs.

**Procedure:****Mixing: Straight Dough Method**

- 1). Scale all ingredients accurately. Spray pans and place on speed rack.
- 2). Place all dry ingredients into the mixer bowl with dough hook attachment.
- 3). Run on 1<sup>st</sup> gear 1 minute to mix dry ingredients.
- 4). Add 110 degree water and eggs to dry ingredients and mix on 1st speed for 3 minutes to a uniform, smooth dough, cleaning sides of mixer bowl. Increase to speed 2, mixing for approximately 5 minutes, to develop the dough.
- 5). Remove dough hook and allow to ferment for about 30 minutes, or until doubled.
- 6). Punch down, folding top into center and bringing the bottom to the top.
- 7). Turn out on bench.

**Scaling:**

- 10) 8 ea. 24 oz. Loaves (9x5 loaf pans)
- 11) Braided Loaves 3 x 8 oz.
- 12) Bench for 10-15 minutes.

**Make-up:**

- 13) Form loaves or with bench scraper, chop in herbs, olives, cheeses, etc.
- 14) Pan loaves and allow to proof until almost doubled.
- 15) Egg wash tops being careful not to get any on the pans.
- 16) Bake at 350 20-25 minutes or until a golden brown.
- 17). Remove from oven and place on cooling grates immediately so bottoms don't get damp with condensation.