

Mini Challah Bread Loaves

Ingredients

225g Strong bread making flour

$\frac{1}{2}$ tsp salt

1 level teaspoon sugar

1 teaspoon oil

1 level teaspoon honey

2 level teaspoon fast action yeast

1 egg, beaten in a small bowl

100ml warm water

Method

1. Place the flour and salt in a large bowl. Stir well.
2. Add the dry yeast, oil, honey and the sugar to the warm water and mix. This will start to activate the yeast and feed it with the sugar.
3. Make a well in the centre of the flour and add the egg, then $\frac{3}{4}$ of the water mixture.
4. Test the dough for stickiness and only add more water if it does not stick together.
5. Knead the dough for 10 minutes on the work surface sprinkled with flour.
6. Divide the dough into 6 equal pieces, divide each piece into 3 and shape each piece into a plait
7. You will then have 6 plaits, plait 3 of the plaits to make one mini loaf, then the same again so you have two mini loaves.
8. Place on a greased baking tray and brush with beaten egg. Turn on the oven to 180oc and bake in the oven for 25 minutes or until they sound hollow when tapped on the base of the loaf. Use oven gloves to remove carefully.
9. Allow to cool on a wire rack
10. Wash and clear up.

