

CINNAMON ROLL CHALLAH

Ingredients

Dough:

- 3 $\frac{1}{2}$ cups all-purpose flour
- 2 eggs (and 1 more for egg wash)
- 2 $\frac{1}{4}$ teaspoons active dry yeast (1 packet)
- 3 tablespoons honey
- $\frac{1}{3}$ cup extra virgin olive oil
- 1 teaspoon salt
- $\frac{2}{3}$ cup warm water

Filling

- $\frac{1}{3}$ cup canola oil
- $\frac{3}{4}$ cup brown sugar
- 1 $\frac{1}{2}$ teaspoons cinnamon
- pinch of salt



<https://youtu.be/U4yQe27lxV4>

Recipe by: Jamie Geller

Step-by-Step Instructions

1. Place the flour in the center of your table and make a hole in the center like a crater in the top of a pyramid.
2. In the center of the flour, add the eggs, yeast, honey, oil, salt and half of the water. Mix with a fork. Then using a spoon or your hands pull some of the flour from the edges into the center to form a dough. Add the remaining water while there is still a bowl shape in the flour. Mix into a dough and knead for 7 minutes. Cover and allow to rise for 1 hour in a warm place.
3. While the dough is rising, make the filling a medium sized bowl. Add the oil, sugar and cinnamon. Mix.
4. Preheat the oven to 375°F/190°C. Separate the dough into 3 pieces. Roll each one into a square with a rolling pin. It helps to flip the dough and pull the corners with your hands. If you rip the dough, simply patch it with your fingers. Spread the cinnamon-sugar mix on the dough, leaving a 1/2 inch around the edges. Roll each square. Pinch the ends and stretch each strand to about a foot long. Braid them up! Place on a non-stick baking surface and cover for 30 minutes.
5. Gently brush the challah dough with one beaten egg. Bake for 30 minutes. If the top is getting too dark, place a piece of foil on top of the challah in the oven.