

Rachel's

Halla



- 2 cups warm water
- 2 teaspoons salt
- 2 packages of dry yeast*
- 1/2 cup sugar
- 6 1/2- 7 cups flour
- 2 eggs plus 1 additional egg for bushing on top.
- 1/4 cup oil

*2 packages = 4 1/2 teaspoons

Dissolve yeast in water. Add sugar, salt and 1/2 of the flour.

Beat hard for 2 minutes. Add eggs and oil.

Add remaining flour in small amounts.

Knead until smooth and elastic.

Oil bowl lightly, put in dough, turning to coat top.

Cover and allow to rise several hours.

Divide into 2 for making two loaves.

**Divide those into 3 equal pieces if you are braiding three...or more
if you choose to braid 4 or 6 each.**

Put on lightly greased cookie sheet and allow to rise 2 hours.

**Brush with beaten eggs and sprinkle with sesame, poppy seeds...or
whatever you might choose.**

**Bake 350-400 15-20 minutes until Halla is brown and sounds
somewhat hollow.**

