

Peach Challah Bread by Stella Traw

Ingredients:

1 ½ C Sugar
1 tbsp Cinnamon
2 C Warm Water
2 Pkts Active Dry Yeast
½ C Oil
1 tsp Salt
3 Eggs
5 C Flour
1 ½ C Peaches (Diced)
1 egg for egg-wash and 3 tbsp cinnamon sugar as topping.

Directions:

Mix yeast, water and sugar and let sit for about 3 minutes;
Add oil, eggs, salt and peaches;
Slowly add bread flour until it is stiff enough to start kneading and knead for about 10 minutes;
Cover and let rise until doubled;
Divide and braid and let rise again for about an hour;
Brush with egg wash and sprinkle with cinnamon/sugar.
Bake at 350 for 22 minutes.
Makes 3 medium loaves.