

## *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.