

## **Guinness Challah from She Makes and Bakes**

Prep time: 3 hours Bake time: 30-35 minutes at 350

Makes 2 loaves

4 1/2 teaspoons yeast (2 envelopes)

1 cup Guinness, room temperature

1/2 cup canola oil

1/3 cup sugar

1 tablespoon salt

4 eggs

6-6 1/2 cups all-purpose flour

Egg wash (1 egg mixed with 1 teaspoon water)

In a bowl, mix the yeast into the room temperature Guinness. Add the sugar and give it a few minutes to bubble. Add in the oil and eggs. Mix together and add in the flour. Mix with the paddle until combined. Let rest for 5 minutes and then add in the salt. Mix until combined and switch to the dough hook. Mix for about 5 minutes or until the dough is smooth and elastic. If you're mixing by hand, knead for about 6-8 minutes. Place the dough into a greased bowl, cover, and let rise for about an hour or until it's doubled in size.

Split the dough into two halves, and split each half into three equal pieces. Stretch each into long ropes, about three feet long. Braid the ropes together, pinching ends to seal, and tucking both ends under itself. Start in the middle, and coil the braid around itself. Tuck the end under the bottom of the coil. Transfer to a baking sheet and let proof for about one hour. Brush with egg wash and bake in a preheated oven at 350 degrees for 30-35 minutes or until golden brown. Let cool before slicing. You can also add poppy or sesame seeds on top of the egg wash before you bake.

Source: Barely adapted from [Taste of Home](#)