



Challah Bread in a Mold

Make this traditional, shaped loaf without the hassle of braiding. Requires the use of a small silicone challah bread mold.

Ingredients

- 1 (19 oz) bag or 3½ cups (525 g) [Pamela's Bread Mix](#)
- 1 teaspoon baking powder
- ¼ cup white sugar
- 1 (7g) package or 2¼ teaspoons active dry yeast
- 3 eggs, large
- ½ cup milk
- ½ cup warm water
- ¼ cup butter, melted
- 1 egg yolk for egg wash (optional)

Directions

Preheat oven to 350° with rack in the middle of the oven. Spray two small silicone challah molds, or one small mold and 6 extra large muffin papers set in a regular muffin pan, with non-stick spray. (Regular muffin papers, sprayed, and filled 3/4 full will also work.) Spray a flexible silicone spatula also.

TO MAKE THE DOUGH: In the bowl of a stand mixer with paddle attachment, mix together Bread Mix, baking powder, sugar, and yeast. Add eggs, milk, warm water, and melted butter and mix on low until combined, then increase the speed to medium and beat for two minutes.

Using the sprayed spatula, place half the dough in the mold and smooth the top with the spatula. Scoop the other half of the dough into the prepared muffin papers, and spray tops well. Let rise, covered, for 60 minutes in a warm, draft-free spot.

Mix egg yolk with 1 tablespoon water to make egg wash. Set aside.

TO BAKE THE LOAF: Put filled mold on a parchment covered sheet pan to bake. After 25 minutes, carefully roll bread out of mold onto the parchment covered sheet pan. Brush top with egg wash and bake, uncovered, another 10 to 15 minutes, until golden brown and firm to the touch in the center top. Let cool completely before slicing with a serrated knife.

TO BAKE THE ROLLS: The rolls will not take as long to bake. Remove from oven at 20 minutes, brush tops with egg wash, return to oven, and bake another 5 to 10 minutes until golden and firm to the touch.

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