

# Cinnamon Roll Challah Bread

## Ingredients

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2 1/4 t Yeast  
3 T Honey (plus 1 teaspoon)  
2 T Molasses  
2/3 c Warm Water  
1/3 c Olive Oil  
3 Eggs  
1 1/4 t Salt  
4 c Flour  
1/2 c Brown Sugar  
2 T Sugar  
2 t Ground Cinnamon  
1 t Ground Ginger  
1/4 t Nutmeg  
4 T Unsalted Butter (melted)  
1 T Turbinado Sugar

## Instructions

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1. Add the yeast and 1 teaspoon of honey and combine with the warm water in a stand mixer. Let the yeast stand for a few minutes to proof until you see that it is foamy.
2. Mix in the remaining 3 tablespoons honey, 1 tablespoon molasses, olive oil and 2 eggs. With the dough hook attachment slowly add in 1 teaspoon salt and flour and mix until the dough forms a ball. Knead for an additional 5-8 minutes with the stand mixer dough hook.
3. Transfer the dough to a bowl sprayed with cooking spray, cover with plastic wrap, and let rise for 2 hours or until almost doubled in size.
4. Meanwhile, melt butter then add in the sugar and brown sugar, cinnamon, nutmeg, ginger, 1/4 teaspoon salt, and 1 tablespoon molasses.

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aside. In a bowl beat one egg and set aside.

5. Divide the dough into three even balls. Set two aside and roll out the first into a large rectangle. Spread out 1/3 of the ginger/cinnamon filling onto the dough and then roll it into a long, tight rope, trapping the filling within. Gently stretch the rope by squeezing it and holding it vertically, letting its own weight stretch it. Repeat with remaining two dough balls.

6. On a parchment covered baking sheet, lay out all three long ropes side by side. Braid the middle portion to one end and then fold the end under and pinch to seal. Repeat with the opposite end in the opposite direction.

7. Brush with egg wash, cover then let rise for

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another hour. Preheat oven to 375 degrees. Brush the challah braid again with the egg wash and then sprinkle with turbinado sugar.

8. Bake for 20 minutes then tent the bread with foil. Bake for an additional 10 minutes (center of the loaf should be 195 degrees). Transfer to a cooling rack after 15 minutes, allow to cool for another 10 minutes and enjoy!