

Cinnamon Chocolate Chip Challah

Servings: 1 loaf

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Recipe Adapted from [The Kitchn](#)



Ingredients

Dough

- 2 teaspoons active dry yeast
- 1 cup lukewarm water (110 degrees F)
- 4 to 4 1/2 cups all-purpose flour
- 1/4 cup cane sugar (regular white sugar works too)
- 2 teaspoons salt
- 3 eggs (reserve the white of one egg for the egg wash)
- 1/4 cup vegetable oil or grapeseed oil

Filling

- 1/3 cup vegetable oil or grapeseed oil
- 3/4 cup brown sugar
- 2 teaspoons cinnamon
- 1 dash salt
- 1/2 cup of kosher chocolate chips*

*If you don't need to keep a kosher table, you can substitute melted butter for the oil in this recipe. You can also use non-Kosher chocolate chips as well.

Directions

1. Sprinkle the yeast over the water in a small bowl (I used my liquid measuring cup, makes it easier to pour), and add a healthy pinch of sugar. Let the yeast stand until you see a thin frothy layer across the top, this will take about 10 minutes.
2. Whisk together 4 cups of the flour, sugar, and salt in the bowl of a standing mixer with the hook attachment, or you can mix it by hand in a bowl.
3. Make a well in the center of the flour and add the 2 whole eggs, egg yolk, and oil. Whisk these together to form a slurry, make sure to scrape the flour from the sides of the bowl.
4. Next, pour the yeast mixture over the egg/flour mixture. Mix the yeast, eggs, and flour with the hook attachment of your stand mixer.
5. You will need to knead the dough for 5 to 6 minutes with a dough hook attachment, knead the dough on low speed. Or you can turn out the dough onto a floured work surface and knead by hand for about 10 minutes. If the dough seems very sticky, add a little more flour. Once the dough is soft, smooth, and holds a ball-shape it is ready.
6. You will want to let the dough rise until doubled. Place the dough in an oiled bowl, cover with plastic wrap, and place somewhere warm. Let the dough rise until doubled for 90 minutes.
7. Separate the dough into three equal pieces. Roll each one into a square with a rolling pin. Spread the cinnamon-sugar mix on the dough, leaving a 1/2 inch around the edges. Then sprinkle some of the chocolate chips over the spread. Next, you will want to roll each piece of dough into a long rope roughly 1-inch thick and about 16 inches long. Make sure to pinch the ends of the rope as you roll to seal the filling.

8. Next, is the fun part, you will want to gather the ropes and squeeze them together at the very top to seal them together. If making a 3-strand challah, braid the ropes together like braiding hair or yarn and squeeze the ends together when complete. After you have your challah braided you will want to line a baking sheet with parchment and put the loaf on top. Sprinkle the loaf with a little flour and drape it with a clean dishcloth. Place the pan somewhere warm and let it rise for about 30 minutes.
9. Brush the challah with egg white that was set aside for twenty minutes while you preheat your oven to 350. When ready to bake, whisk the reserved egg white with a tablespoon of water and brush it all over the challah once more. Make sure to get in the cracks and down the sides of the loaf.
10. Bake the challah for 30 to 35 minutes, rotating the pan halfway through cooking. The challah is done when it is deeply browned and registers 190°F in the very middle with an instant-read thermometer. Enjoy!

Store in an airtight container for up to 5 days