

# Apple Honey Challah

Makes 24

## Ingredients

### Dough

2 T butter

3 1/2 C all purpose flour

3/4 C warm water

1/3 C honey

2 eggs

2 t dry yeast

2 t salt

1 1/2 C apples, peeled

### Honey Butter

1 1/2 C butter

1/3 C honey

by [Taste Buds Kitchen](#)

[tastebudskitchen.com](http://tastebudskitchen.com)

## Instructions

1. Combine melted butter, the flour, water, honey, the eggs, yeast and salt in a large bowl. Mix until dough forms.
2. Turn dough out onto a floured surface and knead until smooth, about 10 minutes. Transfer dough to oiled bowl. Cover. Let rise until dough almost doubles in size. (About 30 minutes)
3. Turn dough onto a floured surface. Pat into an 8 1/2x14" rectangle. Top with apples and knead to incorporate. Return to bowl and brush with the remaining melted butter. Divide dough evenly and roll into circles or any desired shape.
4. Brush the dough with the honey-butter mixture. Bake until golden brown and firm.
5. Brush the baked and warm challah with the remaining butter-honey mixture. Let cool in the pan on a wire rack for about 30 minutes. Turn out loaf from the pan and let cool.
6. Serve, savor and enjoy!