

# Vegan Challah



3 cups whole wheat flour  
3 cups unbleached white flour  
1 1/2 tbs. yeast  
1 tbs. Neat egg or egg replacer  
1/3 cup maple syrup  
1 tbs. Himalayan salt  
Sesame seeds to sprinkle on top

Follow standard yeast bread rising format. Divide dough equally into six pieces. Roll each piece to a little over a foot long. Braid 3 pieces, pinching them together at the top and bottom. Sprinkle generously with sesame seeds.

Let this rise 45(ish) minutes. Bake at 375 for about 20 minutes.

I love using silicone mats to keep things from sticking!