



Vegan Rose Challah Bread

This is one of my favourite recipes to make and a great example of what I love about baking - it is quick and easy to make and can be created with just store cupboard ingredients... and yet it is beautiful and delicious. A simple way to feel a sense of creativity and accomplishment.

And best of all, it's vegan!

Ingredients

For the bread

250g strong white bread flour
5g salt
25g caster sugar
5g yeast
110-120g lukewarm water
25ml oil, I used sunflower oil

To decorate and glaze

50g Sesame seeds
Oat milk, maple syrup, olive oil to glaze.

Serves: Makes 2 medium loaves

Preparation time: 20mins plus up to 2 hrs 45 mins proving

Baking time: 25-30mins

Method

Add all of the dough ingredients to a mixing bowl then knead for 10 mins to form an elastic dough. Cover and let it prove for 1-2hours. Once it has doubled in size, punch the dough back. Take 90g dough out, to be used to make the flower.

Divide the rest of the dough in half. Roll each half to form a 50-60cm long strand. Spray some water on the strands and coat them in sesame seeds.

Now, make a bagel type shape, by twisting one of the sesame-coated strands on itself. Repeat for the second strand.

To make the rose, divide the 90g dough into 6 pieces. Roll each piece to roughly 6-7cm diameter circles using a rolling pin. Arrange the dough discs in a way so everyone overlap about half of the next one. Roll it tightly and cut it in half, and you will get your two roses.

Place the roses in the middle of bagel shapes. Let the rose challahs prove for further 45mins to 1 hour.

Preheat the oven to 175°C (Fan). Glaze the rose part with oat milk. Bake for 25-30mins until the loaves are golden brown on top.

Then take them out of the oven and glaze with a mixture of 1 tbsp of olive oil with 1 tsp of maple syrup.