

DECEMBER 2022

What's the Buzz?

with Deez L'Town Beez

Happy Holidays!

Honey Challah

Ingredients

- 2 packages active dry yeast
- ½ tsp sugar
- 1½ cups warm water (110°-115°), divided
- 5 large eggs, room temperature
- 2/3 cup plus 1 tsp Deez honey, divided
- 2 tsps salt
- 6 to 7 cups bread flour
- 1 cup boiling water
- 2 cups golden raisins
- 1 Tbl water
- 1 Tbl sesame seeds



In a small bowl, dissolve yeast and sugar in 1 cup of warm water. Separate 2 eggs; refrigerate the whites. Place egg yolks and eggs in a large bowl. Add 2/3 cup honey, oil, salt, yeast mixture, 3 cups flour, and remaining warm water; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft but sticky dough.

Pour boiling water over the raisins in a small bowl; let stand for 5 minutes. Drain and pat dry. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Knead in raisins. Place in a greased bowl, rotating once to grease the top. Cover and let rise in a warm place until almost doubled, about 1½ hours.

Punch down dough. Turn onto a lightly floured surface. Divide in half. Divide 1 portion into 6 pieces. Roll each into a 16-in. rope. Place ropes parallel on a greased baking sheet; pinch ropes together at the top.

To braid, take the rope on the left and carry it over the 2 ropes beside it, then slip it under the middle rope and carry it over the last 2 ropes. Lay the rope down parallel to the other ropes; it is now on the far right side. Repeat these steps until you reach the end. As the braid moves to the right, you can pick up the loaf and recenter it on your work surface as needed. Pinch ends to seal and tuck under. For a fuller loaf, using your hands, push the ends of the loaf closer together. Repeat the process with the remaining dough. Cover with kitchen towels; let rise in a warm place until almost doubled, about 30 minutes.

Preheat oven to 350°. In a small bowl, whisk the 2 chilled egg whites and honey with water; brush over loaves. Sprinkle with sesame seeds. Bake 30-35 minutes or until bread is golden brown and sounds hollow when tapped. Remove from pans to a wire rack to cool.

VOLUME 2



STUFF YOU'RE GOING TO WANT TO KNOW ABOUT



Suttler Post Farm is hosting a Holiday Open House to Benefit St. Mary's Hospice where we will have a booth. Stop by & see us!

December 10 & 11, 11am-4pm. \$10 entrance fee

Products available

- Creamed Honey
- 1lb. Squeeze Honey
- Baby Bear Stocking Stuffer (1 lip balm, 1 pocket body butter & 1 baby bear honey in a silk bag)
- Winter Formula Lip Balm
- Deez Wax Ornaments
- Hogg Half Comb Sections

New Products

- Beard Balm
- Cuticle Repair
- Paw Butter for fur babies



The next **ASMB** Meeting at the Charlotte Hall Library is **January 14, 9-12pm**

This month's topic: **Beginner Beekeeper Course at CSM**

ASMB officer nominations for 2023 and voting will take place at the January meeting only if we have a quorum. Please attend to vote, Must be a member in good standing (dues paid). If you haven't paid for 2023, please do so.

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