Cinnamon Roll Challah

Source: https://www.jewlish.com/recipes/no-bowl-cinnamon-roll-challah/

Dough
3 1/2 cups flour
2 eggs (and 1 more for egg wash)
2 1/4 teaspoons active dry yeast (1 packet)
3 tablespoons honey
1/3 cup olive oil
1 teaspoon salt
2/3 cup warm water

Filling
1/3 cup canola oil
3/4 cup brown sugar
1 1/2 teaspoons cinnamon
1 dash salt

Challah Preparation
1. Put the flour in a large bowl and make a well in the center.

2. In the center of the flour, add the eggs, yeast, honey, oil, salt and the water. Mix with a fork. Then with a spoon or your hands, mix into a dough and knead for 7 minutes. Cover and allow to rise for 1 hour in a warm place.

3. While the dough is rising, make the filling in a medium sized bowl.

4. Preheat the oven to 375F. Separate the dough into 3 pieces. Roll each one into a square with a rolling pin. It helps to pull the corners of the dough with your hands. If you rip the dough, simply fix it with your fingers. Spread the cinnamon-sugar mix on the dough, leaving a 1/2 inch around the edges. Roll each square on the long side. Pinch the ends and stretch each strand to about a foot long. Braid them up. Place on a non-stick baking surface and cover for 30 minutes.

5. Gently brush the challah dough with one beaten egg. Bake for 30 minutes. If the top is getting too dark, place a piece of foil on top of the challah in the oven.

6. To determine when the challah is done baking: tap the bottom of the challah and it should sound hollow.