

## Challah for the Virtual High Holidays Project

Thank you for participating in our Virtual Challah for the High Holidays Project. The goal of this project is to teach the novice baker how to make a round challah for their High Holiday table, and to reinforce the experienced baker's skills.

The easiest way is to take your challah dough - make a large "snake" and coil it in a circular fashion. This is to be placed on your baking pan, lined with parchment paper. There is no need to grease the parchment paper. If you do not use parchment paper, then you do need to grease your pan. Once on the pan, brush the challah with an egg wash, which is an egg yolk beat with a little water. Let rise a second time before baking. *See picture on the right*

Other ways to form a round challah;

(Easy) Make a traditional 3 braided challah and bring both ends together to form a circle. Brush with egg wash. Let rise a second time and then bake.

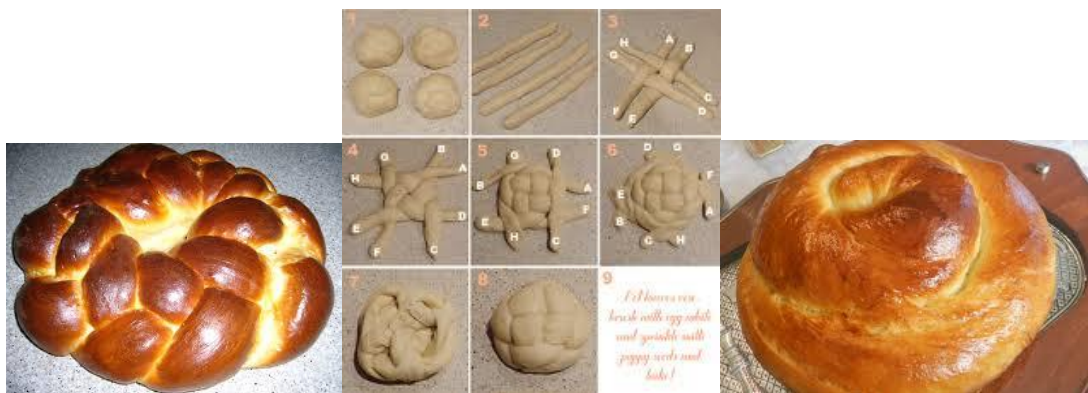
*See picture on the left*

(More difficult). *Similar to the middle picture*

Divide your dough into 6 equal ropes. Roll each rope to about 12-14 inches in length

Place 3 ropes on the parchment paper. Take the other 3 ropes and basket weave through the first 3 ropes. Over - under- over. Under - over - under Over - under - over.

With the ends that remain, you can braid each set of 3. Then tuck the braids under. This way you hide the ends, leaving only a beautiful basket weave pattern on top. Now you can brush the egg wash on the exposed surfaces. Let rise and then bake as directed.



## CHALLAH for Rosh Hashanah

### Ingredients:

1 ½ cup warm water

3 pkgs. Yeast or 7 ½ tsp. yeast

1/3 - ½ cup sugar (depending on desired sweetness)

1/4 cup honey

6-7 cups flour (divided)

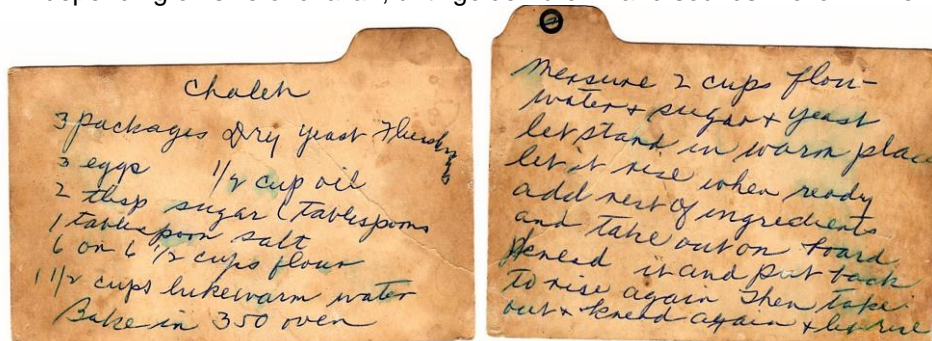
3 eggs + 1 egg for egg wash

½ cup oil

1 TB salt

½ cup golden raisins

- 1) Combine yeast, warm water, sugar and 1 cup flour into a large bowl. Let rest until bubbles form.
- 2) Add 3 eggs, oil, honey, salt and raisins. Gradually add flour. When dough gets too stiff to stir, (by hand) place (1 cup) of flour on a clean counter top and place dough on top. Knead the dough until smooth and no longer sticky. You can also use a stand mixer with a dough hook for both mixing and kneading.
- 3) Turn dough onto a floured surface and knead until smooth. It should feel like a brand new container of play dough. Clean out bowl and grease it (PAM or other spray release works well), then return dough to bowl. Cover with plastic wrap and let rise in a warm place for 1 hour, until almost doubled in size. *Dough may also rise in an oven that has been warmed to 150 degrees then turned off.*
- 4) Punch dough down. Divide dough in half or thirds for a smaller challah. Working with each portion separately, shape dough as desired and place on a baking pan(s) lined with parchment paper. Shape the other dough balls. Brush on egg wash (beaten egg yolk with small amount of cold water). Let rise uncovered in a warm area for 45 minutes
- 5) Depending on the size of your oven, you might want to bake each challah on a separate baking pan. If you do this, it is suggested that you stagger the baking times by first putting one pan in the oven, bake about 20 minutes. Then you can add the second baking pan, rotating the challah. Bake in preheated 350 degree oven for 30-45 minutes depending on size of challah, until golden brown and sounds "hollow" when tapped.



Copy of my grandma, Grandma Tina's original recipe cards