

Fillings for Challah

Apple Filling (enough for 2 challot) - *used with a 3 braided circle challah*

4 apples, peeled and diced (small dice)
¼ cup sugar
¼ cup honey
1 tsp cinnamon
pinch of salt
2 TBS flour
1 TBS cornstarch
cinnamon sugar (optional)

- 1) Peel and dice apples and place in small pot with sugar, honey and a little bit of water. Cook on low heat for 2 minutes (just to slightly soften apples). Remove from heat and cool. Stir in cinnamon, salt, flour and cornstarch. Drain any liquid before using it to fill challot.
- 2) When filling challah strands, flatten each strand and stretch a bit to give adequate space for filling. I like to generously sprinkle with additional cinnamon sugar over the apple mixture. Bring up sides and pinch closed around the filling, or fold over to enclose filling. Braid strands of challah as desired.
- 3) If desired, you can brush your challah with melted butter and sprinkle with additional cinnamon sugar. Egg wash your challah and let rise for 45 minutes – 1 hour before baking.

Chocolate Babka Filling (enough for 2 challot) – *used with 6 braided basket weave challah*

1 lb chocolate (semi sweet / dark chocolate / milk chocolate)
1 stick of butter (or margarine) – room temperature
1/3 cup brown sugar
½ tsp cinnamon
pinch of salt

- 1) Using a food processor, pulse chocolate until finely chopped. Use whatever type of chocolate you like best. I like dark chocolate, so I used mostly dark chocolate with a little semi-sweet
- 2) Add butter, brown sugar and salt. Pulse until combined.
- 3) Flatten challah strands, fill and pinch to close.
- 4) Braid your challah as desired. Egg wash and let rise for 45 minutes- 1 hour before baking.

Cinnamon Roll / Coffee Cake Filling & topping (enough for 2 challot)- *I would use a 3 braided circle challah*

1 ¾ cup flour
1 cup packed brown sugar
1 ½ tsp cinnamon
¼ tsp coarse salt
1 ½ stick cold butter
1 cup chopped pecans (walnuts)

- 1) Combine flour, sugar, cinnamon, salt and nuts in a bowl or food processor bowl. Add in butter and cut in with a pastry cutter or pulse until combined and mixture resembles crumbs.
- 2) Flatten dough strands and fill with crumb mixture, reserving about a ¼ of crumbs for topping. Pinch strands closed. Braid your challah as desired. Egg wash challah and sprinkle with reserved crumbs. Let rise and bake.
- 3) Make a glaze (if desired) of 2 cups powdered sugar, 1 tsp vanilla and 4 TBS of milk of your choice. Drizzle glaze over baked challah.

