

Holla for Challah

Challah in a Bag for easy prep & clean up

Thank you for participating in Holla for Challah. The challah that you make today is for your family to enjoy at home, perhaps for your High Holiday table. This is the same recipe that I've presented before— just a different preparation. This dough is for a single challah and is made in a zip lock bag! You can certainly make it in a bowl, food processor or kitchenaid, but by making it in a zip lock bag, it's a great recipe to make with children, or someone who wants easy clean up!

Challahs for the High Holidays are customarily shaped round. This is symbolic for the cycle of the year - neither a beginning nor an end. There are some fantastic YouTube videos showing how to shape a challah (after the first rise).

<https://www.youtube.com/watch?v=u7D8PSBsy1M>

<https://www.youtube.com/watch?v=11B8leqk0RY>

<https://www.youtube.com/watch?v=-zllkNdqn5w> ---for the very advanced

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 - next page*

Other ways to form a round challah;

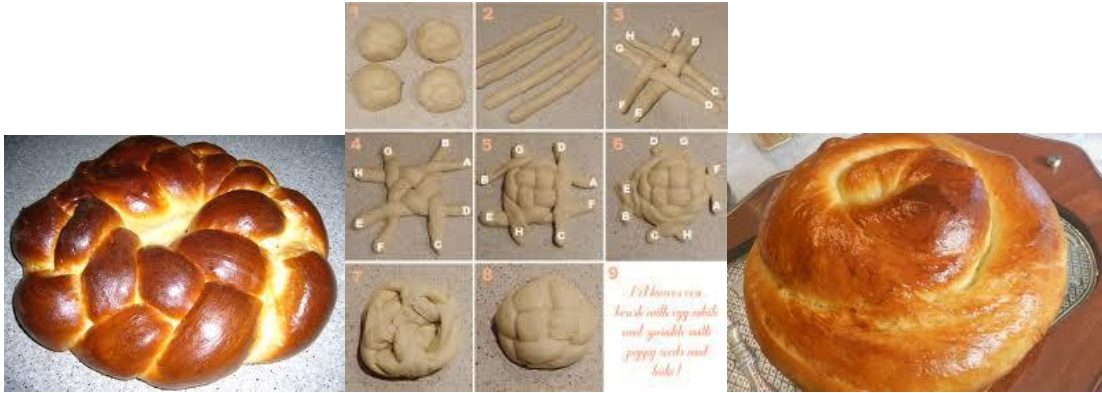
(Easy) Make a traditional 3 braided challah and bring both ends together to form a circle. Brush with egg wash. Let rise a second time and then bake.

See picture on the left - next page

(More difficult). *Similar to the middle picture on the next page.* 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 (made in a ziplock bag)

Ingredients:

- ½ cup warm water
- 1 pkg. Yeast or 2 ½ tsp. yeast
- Scant ¼ cup sugar (depending on desired sweetness)
- Generous squeeze of honey (1-2 TBS)
- 2 – 2 ½ cups flour (divided)
- 1 eggs + 1 egg yolk for egg wash
- Scant ¼ cup oil
- ½ tsp salt
- Scant ¼ cup golden raisins (optional)

Directions:

- 1) Combine yeast, warm water, sugar and ½ cup flour into a one gallon zip lock bag. Zip tightly. “Smooch” to combine and let rest until bubbles form.
- 2) Open bag and add 1 egg, oil, honey, salt and raisins. Zip close the bag and “Smooch”, Open bag and add 1 ½ cups flour. Close bag tightly and “Smooch” until all flour is mixed into the wet ingredients. If dough looks too sticky (sticks to the bag), add more flour (about ½ cup). Zip closed and “smooch” some more.
- 3) Press air out of the bag and zip closed. Place bag on a flat surface to let dough rise for an hour.
- 4) Empty the dough on a lightly floured surface. Punch dough down. It’s now time to shape the dough. After shaping the dough, place on either a well greased baking pan or parchment paper covered baking pan.
- 5) Break other egg in a small bowl. Mix with a little bit of water until combined. This is called an “egg wash”. Gently brush the egg wash on top of your shaped challah to give it a shiny finish after it’s baked. Let challah rise uncovered in a warm area - about 45 minutes
- 5) Bake in preheated 350 degree oven 25 -35 minutes depending on size of challah.