

Challah Recipe (By Hand)

METHOD

1. Pour very warm WATER. Add the YEAST and SUGAR. Allow a few minutes for frothing.
2. Add the first FLOUR measurement and the SALT, mix until you have a smooth batter.
3. Add the EGGS, OIL, and VANILLA and stir again until smooth.
4. Add the rest of the FLOUR, eventually working the dough with your hands, being sure not to add too much, until the dough is workable and lifts away from the sides of the bowl.
5. Knead for about **7 minutes**, or until the dough springs back when lightly touched.
6. Pour or spray a little oil (a teaspoon or two) in a large bowl. Turn the ball of dough in the oil, coating the outer layer of the dough.
7. Cover the bowl with plastic wrap or a warm damp dishcloth. Put in a warm spot to rise.
8. Allow it to rise for **45 minutes** - 1 hour. If allowing to rise for longer, be sure to punch out some air throughout the rising.
9. Separate the dough if necessary, with or without a *bracha*, depending on the size of your dough.
10. Divide the dough into two equal pieces. Begin shaping or braiding
11. Cover the shaped challahs with plastic wrap and let it rise for another **30-45 minutes**.
12. Preheat the oven to **250 degrees Celsius**.
13. Brush each challah with the EGG GLAZE and sprinkle on topping of choice.
14. Bake at **250 degrees Celsius** for **10 minutes** then reduce heat to **200 degrees Celsius** and bake for another **13 to 15 minutes** depending on the size of your challah.
15. Remove from oven when golden brown and bottom is crisp.

INGREDIENTS

1 CUP-VERY WARM WATER
1/4 CUP- SUGAR OR HONEY
1 SACHET - YEAST (7g)
2 CUPS- BAKERS FLOUR
2/3 TBSP - SEA SALT
1/8 CUP- CANOLA OIL
1/4 TSP- VANILLA EXTRACT
1 LARGE EGG + 1 YOLK
1-1.25 CUPS- BAKERS FLOUR
1 TSP - BREAD IMPROVER

YIELD: 2 MEDIUM CHALLAHS



BLESSING FOR SEPARATING CHALLAH

בְּרוּךְ אַתָּה ה' אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם אֲשֶׁר קִדְּשָׁנוּ בְּמִצְוֹתָיו וְצִוָּנוּ לְהַפְרִישׁ חֲלָה

Baruch a-tah A-do-nai E-lo-hay-nu Mel-ech ha-olam, ah-sheer kid-sha-nu
be-mitzvo-tav, v'tzi-va-nu l'haf-rish challah

Laws of when we need to take Challah

Has to be one of the 5 specific grains: Wheat, Oat, Spelt, Rye, or Barley

Take Challah when the majority of liquid is water

Separate challah with a blessing when using at least 1.66 kg of flour (nearly 2 kg)

Separate challah without a blessing when using flour weighing between 1.23 kg and 1.66 kg
(Do not separate challah when using less than 1.230 Kg of flour)

Burn the Challah until it is entirely inedible, and at a separate time from when baking other foods

Challah is the piece of bread given to the priests during the times of the Holy Temple. In our current times, we take a piece of the dough which is the "holy dough" and make a blessing.

Following the blessing, we remove the piece from the batch and say, 'Harei zeh Challah. We burn it as our sacrifice to the priest, in anticipation of the future Redemption and the rebuilding of the Third Beis Hamikdash.

Challah Recipe (Bread Maker)

INGREDIENTS

1. **2 CUPS.....LUKEWARM WATER**
2. **2 LARGE..... EGGS**
3. **(JUST UNDER) 1/2 CUP.....CANOLA OIL**
4. **3 TSP.....SEA SALT**
5. **1/2 CUP.....SUGAR**
6. **6 CUPS.....BAKERS FLOUR**
7. **1 TSP.....BREAD IMPROVER**
8. **3 TSP.....DRY YEAST**

METHOD

Make sure to add the ingredients in this order. Follow Steps 9 till 15 of the above method to finish.