



CHALLAH RECIPE

**KOSHER
COOKING**
— WITH NECHAMA —

In a large bowl, sift:
5 lb. bag of high-gluten flour
1 ½ cup sugar
2 Tbsp. salt

Make a well in the center
and add to the well:

1 cup sugar
4 Tbsp. active dry yeast
5 cups warm water

Wait about 10 minutes for the
yeast to activate and bubble.

Begin to knead the dough
and then slowly add:

3 eggs
1 - 1 ½ cups oil

Once you have incorporated all
the ingredients into the dough,
continue to knead the dough
for a few more minutes.

Allow dough to rise in a warm
and dark place.

Preheat oven to 350. Make the
blessing and take challah.
Divide the dough into four
equal portions and braid each
one. Allow to rise.

Brush with egg wash and add
any toppings (eg. everything
spice, poppy seeds, sesame
seeds). Bake for 50 minutes.

Bat Mitzvah Challah Bake

Blessing for Separating Challah

After you have mixed all ingredients into a dough, prepare to separate challah. Hold the dough in your right hand (preferably while standing) and recite the following blessing:

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

*Baruch atta Ado-noy Elo-hai-nu Melech ha'olam
asher keed-sha-nu b'mitz-vo-tav v'tzi-vanu
l'haf-reesh challah.*

Blessed are You, Lord our God, King of the universe, Who has sanctified us with His commandments, and commanded us to separate challah.



For more information about our programs contact Nechama at 718-669-3367