



CHALLAH RECIPE

**KOSHER
COOKING**
— WITH NECHAMA —

In a large bowl, sift:
6 and a 1/3 cups of high gluten flour
1/2 cup sugar
2 and a 1/2 tsp salt

Make a well in the center off the
bowl and add to the well:
1/2 cup sugar
5 tsp active dry yeast
2 cups warm water

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

Begin to knead the dough
and then slowly add:
1 egg
1/2 cup oil

Once you have incorporated all
the ingredients into the dough,
continue to knead the dough for
a few minutes. Cover dough and
allow to rise.

Pre-heat oven to 350 degrees.
When making a dough with five
pounds of flour or more, make
blessing and separate challah.

This dough can be made into one
large challah, two medium or
four rolls.

Braid, brush with egg wash (one
egg mixed with 1/2 tsp sugar)
sprinkle your preferred topping
and bake. Large Challah bakes
45 minutes, until golden.

Blessing for Separating Challah

After you have mixed all ingredients into a dough, prepare to separate challah when making challah of 5 pounds of flour or more.

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 חֲלָה.

*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.

