



Temple Emanuel of Beverly Hills

# Challah Baking

with Michelle Aaron | Recipe

Inspired by Marlene Sorosky's *Fast and Festive Meals for the Jewish Holidays*. Yields 1 Loaf

## Ingredients:

1 package active dry yeast  
1 tsp sugar + 1 tbs sugar, divided  
1/4 cup warm water  
3 1/2 cups flour  
2 tsp salt  
2 large eggs  
1/2 cup boiling water  
1/4 cup cold water  
1/4 cup vegetable oil  
Honey to taste



## To Make Dough:

In small bowl, combine yeast, 1 tsp sugar and warm water, set aside for 5 minutes, or until foamy.

In mixing bowl with beaters or dough hook, mix flour and 1 tbs. sugar.

Add salt (use 1 to 2 tsp, to taste).

In small bowl, whisk the eggs. Add to flour mixture, and mix well.

Add yeast mixture and lots of honey (to taste), boiling and cold water, and oil, mix for 5 min on low speed. Scrape down side of bowl.

Knead by hand or in mixer until dough is smooth and shiny. If it sticks still to the side of the bowl, add some more flour—slowly though, since you don't want to dry the dough out by adding too much flour at once.

Add a bit of oil to bowl and turn the dough to oil it, to keep it moist.

Cover with a damp towel and place in warm draft-free place until doubled in bulk. This takes around 60-90 minutes. Do not worry about doing this too early in the day. It can rise all it wants at this point. If you are making it the night before, oil a little saran wrap, cover it, and place it in the fridge until the next morning. Then take it out and place it on the counter to rise.

## To Shape:

Once risen, punch down the dough with slightly floured hands.

Separate the dough into 3 balls. Roll each one out into a log.

Place on oiled or parchment lined cookie sheet.

Braid the three strands—you can start from the middle and braid to the end from each side if you want the center to be a bit higher and the ends thinner.

Preheat oven to 400 degrees.

Let rise again for about a half hour (this rise is shorter so as to keep the shape of the challah). You may want to oil the top of the challah again so it stays moist. Cover it with a cloth.

After it has risen, crack an egg and use this to paint the challah. You may also add honey at this point.

## Bake:

Bake for 20 min, then check. Turn the challah to make sure its baking evenly. Sometimes it takes 8-10 more minutes. Challah is ready when you tap it underneath it and it sounds hollow. ENJOY!!!