

MAKING CHALLAH

INGREDIENTS

YEAST 2 sachets | ½oz | 14g

SUGAR 1 cup | 8oz | 240ml

OIL 1 cup | 8fl oz | 240ml

TWO EGGS

WATER 4½ cups | 40 fl oz | 1250ml

FLOUR 2kg | 70oz

SALT 2 Tbsp | 1oz | 40g

EQUIPMENT

1 VERY LARGE BOWL

1 TABLESPOON

1 CUP

1 FORK

METHOD

1. Place the yeast into a bowl with ¼ cup water and sugar. Let the yeast dissolve.
2. Add half the sifted flour, salt and eggs followed by the remaining water.
3. Knead, add the oil, and knead again.
4. Add the remaining flour a little at a time while kneading until you have a dough that isn't sticky anymore.
5. Cover the dough with a blanket and let it rise for 1-2 hours.

6. If you have used 1.66kg | 59oz or more of flour recite the following blessing:

בָּרוּךְ אַתָּה יְיָ-יְהוָה אֱלֹהֵינוּ מֶלֶךְ
הָעוֹלָם אֲשֶׁר קִדְּשָׁנוּ בְּמִצְוֹתָיו וְצִוָּנוּ
לְהַפְרִישׁ חֻלָּה מִן הָעֶסָה.

*Baruch Atah Ad-onai, Elo-heinu Melech
Ha-olam, Asher Kid'shanu B'mitzvotav
V'tzivanu, L'hafrish Challah Min Ha-isa.*

Blessed are you, Lord our G-d, King of the
Universe, Who has made us Holy through
His commandments, and has commanded
us to separate challah from the dough.

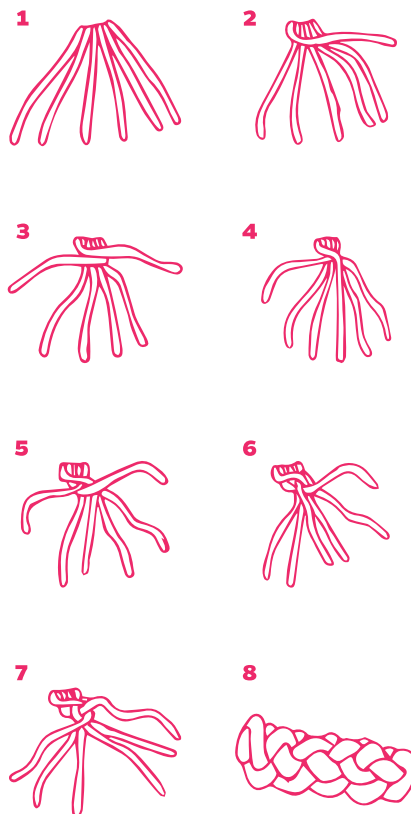
7. If you have used 1.2kg | 42oz or more of flour, separate a small piece of dough and say:

הֲרֵי זֶה חֻלָּה *Harei zo challah*

This is challah

8. Wrap the piece of dough in foil and give it to your teacher to burn it in an oven.

9. Braid your challahs:



10. Brush your challahs with some egg to make them shiny.

11. You can sprinkle them with sesame and poppy seeds.

12. Your teacher will bake the challahs in the oven at 180 °C | 350 °F for about 25 minutes.

13. Once your challahs are ready take them out of the oven and wrap in towels until they are cool.

**The
Shabbat
Project**
KEEPING IT TOGETHER