

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

4 cups warm water

2 (2-ounce) bars fresh yeast (or 5 packets/ $\frac{1}{4}$ cup active dry yeast)

1 tablespoon sugar plus
2 cups sugar

1 (5-pound) bag bread ("high-gluten") flour

1 $\frac{1}{2}$ tablespoons salt

5 large eggs

1 $\frac{1}{4}$ cups canola oil

For the egg wash: 1 large egg, lightly beaten

Optional toppings:
Sesame seeds, poppy seeds, bagel spice, zaatar, etc.

Preparation and Cook

- 1** Proof your yeast: Combine water, yeast and one tablespoon of sugar in a medium bowl until yeast is dissolved. Let stand for 5-10 minutes (a warm spot in your kitchen or even on the open door of a preheated 200°F / 93°C degree oven works!). The mixture will be bubbly and/or foamy (if nothing is happening after 20 minutes, something is wrong with your yeast so discard the mixture and start over).
- 2** Mix the dry ingredients: Place the flour in a very large bowl and mix to blend. Reserve two cups of the flour and set aside for later use. Stir in two cups of sugar and salt to blend. Push the mixture to the sides of your bowl, creating a well in the center.
- 3** Add your wet ingredients: Pour the yeast mixture, five eggs, and oil into the well. Mix with a long mixing spoon until you can no longer stir it.
- 4** Knead your dough: Continue to knead the dough by hand until it no longer sticks to the sides of the bowl, while slowly adding in small amounts of flour as needed from the reserved two cups. The dough should be smooth and elastic. If the dough is very sticky, add in some more flour (do not exceed using the two cups of reserved flour. If you have used up the two cups and the dough is still very sticky, add a little bit of oil).
- 5** Let your dough rise: Rub the top of the dough with oil to coat. Cover with a clean towel; rise for two hours until the dough has doubled in bulk. Punch it down, replace the towel and rise for another 1 $\frac{1}{2}$ hours. Punch the dough down again, and turn onto a lightly floured surface. At this point, you can do the mitzvah of hafrashat challah (separating the dough). A tip from Naomi: No time to wait for rising? Give your dough a slow-rise overnight in the refrigerator (cold temperatures retard the rate of rising).
- 6** Shape your Challah: Preheat the oven to 350°F / 176°C degrees. Divide the dough into eight portions

(or as many loaves/rolls as you would like to make depending on the size). Shape or braid each portion as desired and place onto prepared baking sheets. Repeat with all remaining dough.

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Bake your Challah: Brush challahs with egg wash. Sprinkle with sesame seeds, bagel spice, etc. if desired. Bake challahs 25-35 minutes until golden brown and challah sounds hollow when tapped on the bottom. Cool on wire racks.

Plating

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Share your Challah at your holiday table or wrap and gift to family and friends.

Bete'avon!