

Challah

All Ages 🕒 35 Minutes

OVERVIEW

Become a pro at baking your own Challah!



Instructions:

1. In a bowl, dissolve yeast in warm water. Add sugar, let stand for 2 minutes until it starts bubbling, foaming.
2. Add salt, oil, eggs and mix well.
3. Gradually add flour, 1-2 cups at a time, mixing after each addition.
4. As mixture becomes stiff, flour your hands and begin kneading until dough is smooth, elastic but not sticky.
5. Grease dough with oil. Cover and let dough rise for 15-20 minutes.
6. Divide dough in half.
7. Braid each half and place on a baking sheet lined with parchment paper.
8. Brush egg on the challah.
9. Add your favorite toppings. Change it up each week.
10. Bake at 350 for 30 minutes, until golden.

SUPPLIES NEEDED

Baking Utensils

- Baking Sheet
- Parchment Paper
- Mixing bowl
- Mixing Spoon
- Measuring Cups and spoons
- Pastry Brush

Ingredients

- 1 package dry yeast
- 1 1/3 cup warm water
- 1/3 cup sugar
- 1 lb. flour + a little (about 5 cups)
- 2 teaspoons salt
- 1 egg + (egg for eggwash)
- 1/3 cup oil

Toppings (Optional)

- Cinnamon
- Sprinkles
- Chocolate chips
- Crumble
- Raisins
- Crumble
- sesame seeds

ONLINE RESOURCES

- Recipe Card Printout
- Video Link



25

Week 1
Friday

Kids Kosher Kitchen