

Challah Recipes

(my regular recipe, my Loaves of Love recipe, sweet crumb topping and challah icing)



1) Chani's Recipe, halved (makes 3 large loaves)

2 Tbsp yeast	1/4 cup + 2 Tbsp oil (6 Tbsp)
1 tsp sugar	1 1/4 cups sugar
2 cups warm water	2/5 lbs flour (8 cups)
3 eggs	1 Tbsp salt

Dissolve yeast, 1 tsp sugar and warm water in mixing bowl and set aside until bubbly. Add 1 1/4 cup sugar, oil and eggs and mix. Add the salt, then gradually add the flour, cup by cup. Knead dough until smooth. (Add a little more flour if needed.) Allow dough to rise 1 hour, then shape and brush with egg (or egg and honey) mixture. Allow loaves to rise 1 more hour, then bake uncovered at 350 for 35-45 minutes, or until golden brown.

See below for freezing instructions.



2) Simple Challah Recipe (makes 2 medium loaves)

1 packet yeast, mixed with a pinch of sugar	1 egg
1 1/3 c. water	1/3 c. sugar
1/3 c. oil	4 1/4 c. flour
	1 1/2 tsp salt

Pour yeast/sugar mixture and water in bowl and mix well. Set aside for a couple of minutes, until bubbly. Then add egg, oil, sugar, flour and salt, and combine- first, mixing with your wooden spoon and then kneading with your hands. If needed, add extra flour. Once dough is smooth, place in your bowl and cover to let rise for about an hour.

When dough has risen, shape as desired. Brush with egg (or egg and honey mixture).

Baking Instructions: After loaves have risen for an additional half an hour, bake (uncovered) at 350 for 35-45 minutes (until golden brown). (Oven does not have to be pre-heated when loaves are put inside.)

Freezing Option 1: Wait until challah has cooled down, then wrap in Saran wrap and place in freezer bag before putting in freezer. Defrost a couple of hours before serving. Optional: warm in pre-heated oven 10 minutes before serving.

Freezing Option 2: Freeze dough right after kneading. To use- remove from freezer and bring to room temperature. Then allow to rise for an hour before shaping and another hour before baking.



3) Sweet Crumb Challah Topping

1 c. flour
1 c. sugar
1/2 c. oil
1 Tbsp vanilla sugar

Mix and sprinkle over challah after brushing with egg.



4) Challah Icing

1 $\frac{3}{4}$ cups confectioner's sugar
2 tablespoons to $\frac{1}{4}$ cup water
Optional:
 $\frac{1}{2}$ cup raisins
 $\frac{1}{4}$ cup pecans coarsely chopped

In a large bowl, stir the sugar with the smaller amount of water until a thick paste forms. Mix in the raisins and pecans, and enough water to make an icing the consistency of thick cream. Spoon the icing over the cooled challah and allow it to set and dry for at least 30 minutes, preferably an hour.