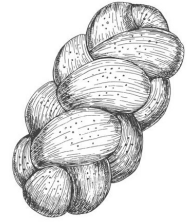




# #KNEAD TOGETHER



## CHALLAH RECIPE

*Makes 2 medium sized loaves.*

### Dough:

5 cups flour

2 tablespoons dry yeast

1  $\frac{3}{4}$  cups warm water

3 tablespoons oil

$\frac{1}{4}$  cup sugar

1 egg

1 tablespoon salt

### Egg wash:

1 egg

Combine flour, yeast, water, sugar, egg and oil. Add salt last.  
Knead together to form a dough.

Allow to rise one hour.

Braid dough and allow to rise another 20 minutes.

Brush challah with the beaten egg and sprinkle with topping of your choice.

Bake at 350 for about 35 minutes or until golden on top light brown on the bottom of the loaf.

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## ABOUT CHALLAH

Challah is the elaborate, braided bread that Jewish people have been kneading, braiding and baking for over 4,000 years.

By taking the most simple, basic ingredients and transforming them into something magnificent to be used for a spiritual purpose, Challah teaches us how the physical world can be elevated into something transcendent.

Served on the Sabbath, holidays and special occasions, Challah is the auspicious first course of a festive meal.

Today many people enjoy Challah with a variety of toppings including sesame seeds, poppy seeds, and everything mix.

Challah is often served with traditional Middle Eastern style dips including tehina, hummus, matbucha and roasted eggplant. Many people (and kosher establishments) also make American style mayonnaise based dips with flavors including dill, garlic, shallot and jalapeno.

To learn more about the significance of Challah, visit [aish.com](http://aish.com) and search for “challah”.

