CHALLAH RECIPE

This makes two big round or lengthwise challah’s; Cut recipe in half to make just one.

5 eggs (keep a little out for wash on challah surface before baking)
1 1/4 cup water (plus 2/3 cup water to add to yeast)
3 T. yeast if from a jar or 3 small packages
@close to 8 cups flour (could be slightly more if it feels too sticky) added very gradually
1 T. salt
1 cup honey
golden raisins (optional)
1/2 c. olive oil
white & black sesame seeds to sprinkle on top

1. Put yeast in 2/3 cup warm water with yeast and pinch 1/4 teas. sugar lightly stir once
This will soon expand with the yeast and get foamy
2. In big bowl put eggs, salt, 1/2 c. olive oil. 1 1/4 cup water, 1 c. honey, raisins (optional)
3. mix above mixture well, then add yeast when ready, mix together
4. gradually add flour; go slowly until you have a nice workable dough to knead; add a little more flour if too sticky
5. Knead it a few minutes with palm of your hand; should feel like a baby’s bottom; put in a bowl to sit for about and hour and half. I cover with a thin dishtowel
6. Shape it. Lots of options. For Jewish holidays, I try to divide each half of dough equally into six long lengths.
hard to get them exact size. I braid three at a time and connect the ends to form a circle. Then I do the same with remaining three. I stack one braided circle on top of another or do 6 braided long challah (see below).
Let it sit 30 minutes before baking.
7. Put egg wash on top and sides of challah and you can sprinkle white and black sesame seeds on it.
8. Bake in pre-heated oven at 350 for about 32 - 35 minutes. Tap top center with your finger to feel if it is cooked and it should feel a little hollow. Can keep in oven for another 5 or so minutes if you think it needs more. Round
Challah needs a little more cooking because it is so high. If you have a temp thermometer, stick in deep and it should read 190 degrees.

DIRECTIONS FOR 6 BRAIDED LONG CHALLAH - This seems very strange but works. Needs your full attention not to mess it up.

1. Divide dough for each Challah into six equal parts. Stretch each one out to be a long strand and put next to each other; take the very tips of all six and scrunch together so they will stay together as you braid. Then proceed as follows.

2. Extreme left over two into the center

3. Second from right – over the top to far left

4. Far right to center

5. 2nd from left to far right

6. repeat until braiding is completed.

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