

KIDS

IN
the

KITCHEN

EXPERIENCE THE JOY OF KOSHER COOKING

SUNDAY, SEPTEMBER 26

ROUND CHALLAH

Knead, twist and braid you own
Challah for your very own Yom Tov table.

Challah Recipe

1 teaspoon yeast

- 3 1/2 tablespoons sugar
- 3/4 cup warm water
- 1/2 teaspoon kosher salt
- 1 1/2 Tablespoons oil
- 2 cups bread flour

In a bowl mix yeast, sugar, and warm water.

- Let sit until it begins foaming.
- Add salt and oil and flour and mix.
- As mixture becomes tougher to mix begin kneading by hand until dough is smooth & elastic - not sticky.
- Cover dough with damp cloth & let rise in a warm place for one hour.
 - Place dough on a floured surface.
 - Shape your loaves. (yields 1 large Challah)
 - Let rise in a warm place for one hour.
 - Brush with egg, add toppings
- Bake at 350 for about half hour (time varies based on size)