



NFTY Chicago's Challah Recipe at NFTY Chicago Kolbo April 3-4, 2020

1/2 c. water
1 tsp sugar
1 Tbsp (or 1 packet) yeast
3 c. bread flour
3 Tbsp sugar
1tsp salt
1/3 c. oil
2 eggs for dough+ 1 egg for egg wash
poppy seeds or sesame seeds (optional)

Place ½ cup water in glass measuring cup and heat in microwave for 15 seconds. The water should be warm, warmer than body temperature. Add sugar to water and mix. Then add yeast and let stand 8-10 minutes, until frothy.

Combine flour, sugar and salt in a food processor fitted with a metal blade.

Add yeast mixture to flour and process for 15 seconds. While machine is running add eggs and oil until blended. If dough is dry, add extra water one teaspoon at a time until dough forms a mass around the blade. Let machine knead dough for another 30 seconds or so. Dough should be solid but a little tacky to the touch.

Remove dough from bowl and manually knead for another 1-2 minutes. Place ball of dough in a lightly greased bowl, covering all sides of dough with oil. Cover with cling film and kitchen towel and let rise in warm location (suggestion: the oven with a bowl of boiling water). Let rise until doubled in bulk, about 90 minutes. Punch down dough. You can either braid challah, as listed below, or set the punched down loaf in your warm location for an optional second rising for 45 minutes.



Braid challah and place on a baking sheet covered with parchment paper. Cover with cling film and kitchen towel and let rise in a warm spot for 1 hour.

Pre heat oven to 350°. While the oven is heating, paint the challah with egg wash and sprinkle with sesame and/or poppy seeds, as desired. Bake in preheated oven for 27 minutes.

CHEF'S NOTES:

- Recipe can be made in an upright mixer fitted with dough hook as well
- Recipe doubles easily, but you will need to increase the baking time . Make 2 loaves on a cookie sheet. After 25 minutes of baking, remove loaves and rotate them 180° (so that the lesser cooked inside portions of the challot are on the outer side of the cookie sheet) and bake for another 3 minutes.