Jewish Challah

Description

A traditional Jewish challah suitable for holidays and Shabbat (Friday evening sabbath meal).



Summary

Yield: 8
Source: jewishrecipes.org
Prep Time: 2 hours
Category: Breads
Cuisine: Jewish
Tags: challah

Ingredients

- 3 cups water (130 deg)
- 2 pkg bread machine yeast (4 1/2 tsp)
- 2 tbsp sugar
- 1 tbsp kosher salt
- 1 egg
- 10 cups all purpose flour

Instructions

In a mixing bowl add 4 cups flour, yeast, sugar and salt. Stir and then add the water. Blend mix and then add the egg, beating until smooth. Add at least 4 more cups flour and stir it in. Place the dough on a flour covered surface and knead, adding more flour as needed until smooth and elastic. Anywhere from 8 to 10 minutes.

Place in a large greased bowl, cover with plastic wrap and let rise until double in size. Punch down, divide into two equal amounts.

For regular Shabbat loaves, divide each piece into three pieces, roll and then braid the three

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sections together. Place in a 9 x 13 baking dish with at least 2 inch sides.

For Rosh HaShanah and other holidays, roll each piece into a round shape, place on baking sheet.

With a sharp knife, cut three slits in the top of the loaf for decoration. Allow loaves to rise approximately double in size while oven preheats to 375 degrees.

Whisk one egg and baste the egg mixture on top of the loaves once they have risen. Sprinkle with poppy seeds or sesame seeds. Bake 40 minutes.

Notes

This challah preparation makes two large loaves.