

CHALLAH BREAD

Flour, Sifted	5 lb = 2.27 kg
Sugar	1 1/3 cup
Salt	2 tablespoons
Yeast, for machine*	3 tablespoons
Water, Lukewarm	5 cups
Egg yolks	5
Oil	3/4 cup
Sesame seeds	1/4 cup

When can we separate challa?

The flour must be made of: Barley, Rye, Oat, Wheat, or Spelt. The dough **must have some water** in it. On the **amount of flour** used: **More than** 3 lb 11 oz = 59 oz = 1.6667 kg: Separate challah and say the blessing.

Between 2 lb 11oz = 43 oz = 1.230 kg and 3 lb 11 oz = 59 oz = 1.6667 kg: Separate challah don't say blessing.

Less than 2 lb 11oz = 43 oz = 1.230 kg: Don't separate challah, don't say blessing.

Gather ingredients. In a large bowl sift flour, add sugar, salt and yeast; mix. Check eggs for blood spots and separate yolks, If found a red blood spot in egg remove it, if can't be removed discard egg. In other bowl mix egg yolks and lukewarm water, add while mixing into the dry ingredients, mix; after that add oil and mix all together. Knead in a table like 15 minutes. Rinse a large bowl, dry and oil it. Set dough in it and flip to oil all the dough, cover with plastic wrap and a blanket, leave in a warm place. **If can't get yeast for machine: mix active dry yeast with 1/2 cup of lukewarm water and a tablespoon of sugar, let stand 10 minutes, add with dry-wet mix, reduce the rest of the water to 4 1/2 cups.* Let dough rise until doubles, for about 2 to 4 hours.

Say the blessing: say h instead of k in Elokeinu, ask your Rabbi.

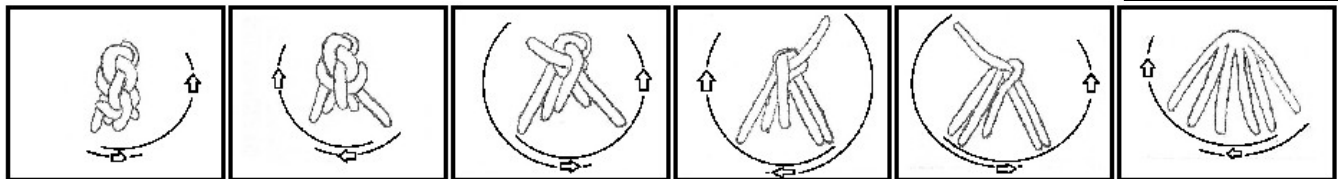
Baruch ata adonoy Elokeinu Melech ha-olam asher keedeshanu be-mitzvosav vtzeevanu lhafreesh challah	Blessed are You, L-rd our G-d, King of the universe who has sanctified us with his commandments and commanded us to separate challah	ברוך אתה יי אלהינו מלך העולם אשר קדשנו במצותיו וצונו להפריש חלה
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Separate dough about the size of an egg. Hold the piece of dough and say:

Harei zo challah	This is challah	הרי זו חלה
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The dough you separated is double wrapped in tin foil and thrown away. It's not permitted to be eaten.

Makes 4 to 6 challot: Divide as many you wish. then each by 6. Form 12" rolls; stick together at one end and Braid: The second strand goes to the opposite side. The first strand goes to the middle... repeat as needed.



Tuck the ends, lay in the papered or oiled trays where they will be baked. Let rise 20 to 40 minutes to raise again.

Using a brush egg wash with egg mixed with a tablespoon of water, sprinkle sesame seeds.

Bake in a preheated oven 400F \approx 200C for 15 minutes, then lower to 350F \approx 180C and continue for 30 to 45 minutes.

