FULL CHALLAH RECIPE

This recipe makes two loaves of challah; one to keep and one to share.

INGREDIENTS

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Optional topping suggestions:</th>
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</thead>
<tbody>
<tr>
<td>1 TBSP yeast</td>
<td>Cinnamon and sugar</td>
</tr>
<tr>
<td>1 cup very warm water</td>
<td>Sesame seeds</td>
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<tr>
<td>2 eggs (one will be for egg wash)</td>
<td>Zaatar</td>
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<tr>
<td>1/4 cup oil</td>
<td>The ideas are endless!</td>
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<tr>
<td>1/3 cup sugar</td>
<td></td>
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<tr>
<td>4 1/2 cups flour</td>
<td></td>
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<tr>
<td>1/2 TBSP salt</td>
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</tbody>
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DIRECTIONS

1. In a bowl, combine yeast and very warm water.
2. Wait until yeast becomes bubbly.
3. Add the remaining ingredients.
4. Knead by hand or machine until dough is elastic and smooth.
5. Let rise until dough doubles in size.
7. Separate challah with blessing (if criteria is met).
8. Shape dough on floured surface as desired and place in greased pans (yields 2 challahs).
10. Allow challahs to rise again for about 20 minutes.
11. Brush challahs with beaten egg yolk and sprinkle toppings as desired.
12. Bake for 40 minutes or until golden brown.

*Note: If using stand mixer, mix on low.*

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**BLESSING TO BE SAID WHEN SEPARATING CHALLAH**


*Translation:*

Blessed are You, Lord our God, King of the Universe, who has sanctified us with His commandments and commanded us to separate challah.

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**LINKS**

Provided by Moussia Goldstein of Chabad Serving Drexel
[jewishdragon.com](http://jewishdragon.com)

Drexel Alumni
[drexel.edu/alumni](http://drexel.edu/alumni)

[Dragonnetwork.drexel.edu](http://Dragonnetwork.drexel.edu)

[Drexel Alumni Networking Group](http://Drexel Alumni Networking Group)

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