

DREXEL HOMECOMING



MMXXI

LOAVES OF LOVE: HOMECOMING 2021 CHALLAH BAKE

FULL CHALLAH RECIPE

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

INGREDIENTS

1 TBSP yeast
1 cup very warm water
2 eggs (one will be for egg wash)
1/4 cup oil
1/3 cup sugar
4 1/2 cups flour
1/2 TBSP salt

Optional topping suggestions:

Cinnamon and sugar
Sesame seeds
Zaatar
The ideas are endless!

DIRECTIONS

1. In a bowl, combine yeast and very warm water.
2. Wait until yeast becomes bubbly.
3. Add the remaining ingredients.
5. Knead by hand or machine until dough is elastic and smooth.
6. Let rise until dough doubles in size.



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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).
9. Preheat oven to 350.
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.

BLESSING TO BE SAID WHEN SEPARATING CHALLAH

BA-RUCH A-TAH A-DO-NOI ELO-HAI-NU ME-LECH HA-O-LAM A-SHER KID-SHA-NU B'MITZ-VO-TAV V'TZI-VA-NU L'HAF-RISH CHAL-LAH

Translation:

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

LINKS

Provided by Moussia Goldstein
of Chabad Serving Drexel
jewishdragon.com

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drexel.edu/alumni

 Dragonnetwork.drexel.edu

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