



## Pull Apart Challah with Olive Oil & Silan

### Ingredients:

4 tablespoons active dry yeast  
4 ½ cups (1.1 liters) warm water  
2 tablespoons organic sugar  
1 (12-ounce) container of date honey (silan)  
5 pounds (2.25 kg) organic white flour  
1 ½ tablespoons sea salt  
1 cup (230 ml) olive oil  
!Topping  
2 cage-free organic eggs, beaten  
Barley flakes  
Sesame seeds (optional)  
Poppy seeds (optional)

### Directions:

In a large bowl, combine the yeast with the 2 tablespoons of sugar and the warm water. Cover the bowl and allow the mixture to start activating. Yeast activation should take about 10 minutes; it will be bubbling and foamy.

Set 1 cup (125 g) of flour aside. Sift the remaining flour, silan honey and salt into the bowl.

Pour the yeast mixture and oil onto the flour. Combine all the ingredients, using a spatula. When it begins to form a dough, it is time to knead. At this point, you can remove the dough from the bowl and knead on the kitchen counter if it's easier for you, or directly in the bowl.

To knead the dough: grab the side of the dough furthest away from you and fold it toward yourself. Fold the dough in half and use your body weight to push the dough into itself. If you find that the dough is sticking too much to the surface and preventing you from kneading properly, dust the dough with flour. Give the dough a quarter turn (90 degrees). Grab the other side and fold it in half. Again, with a lot of weight behind it, push the newly folded half into itself. Repeat this process for 10-15 minutes, or until the dough is smooth, silky, elastic and the dough does not stick to the surface.

After the dough is thoroughly prepared, lay it on the countertop while you grease the bowl with a fine layer of oil. Next, turn the dough in the oil several times so that the dough is greased lightly on all sides.

Cover the bowl with a large plastic garbage bag or kitchen towel and allow it to rise for 1 hour.

Make the blessing on hafrashat challah.

Knead the dough again for a few more minutes. Use the remaining flour for the surface area and hands to prevent sticking.

Divide the dough into 8 equal parts and then further divide each part into 12 separate balls by rolling each one in the palms of your hands to the size of a golf ball.

Place a larger ball in the center of the foil cake pan and the remaining balls around the center. The balls do not need to touch, as they will grow together as they rise.

Cover the loaves again and let them rise in a warm place for 1 hour or until the dough has doubled in volume from its original size. If you cannot bake the challahs immediately, then this is the time to wrap the shaped dough in plastic wrap to prevent drying. You can store it in the coldest part of the refrigerator for up to 48 hours. On the day of baking, remove the dough from the refrigerator and let stand on the kitchen counter until it comes to room temperature, about one hour.

Preheat the oven to 350° F (180° C). Prepare your egg wash and decorate the top of the challah with barley flakes or other optional toppings.

Bake in your preheated oven for about 30-35 minutes, or until loaves turn golden brown and shiny. Bread should have a nice hollow sound when thumped on the bottom.

Remove from the oven and cool on a rack. Wait at least one hour before serving.