



Rebbetzin Rochie's Classic Challah

Serving:

Yields (8) 1 pound Challahs (medium sized). Each 1 pound Challah yields 6 small challah rolls or 3 large rolls

Type:

challah, pareve

Author:

Rebbetzin Rochie Pinson from her book, *RISING: The Book of Challah*

Notes:

When I asked Susie Fishman, founder of Meet Your Kneads® spice blends, which challah recipe she made when she photographed the first image in this post, she raved about this recipe from Rebbetzin Rochie Pinson. Pinson's book, *Rising: The Book of Challah*, illuminates everything you want to know about challah. In this recipe, she refers to "separating challah", which is an opportunity for special prayers to be recited at a particular moment in the preparation. For more on "separating challah", braiding techniques, and 38 more challah recipes, consider purchasing *Rising: The Book of Challah*. Link to buy is in the blogpost, above.

Ingredients:

4 3/4 cups WARM WATER (baby-bath temperature, almost hot)

1 1/5 cups SUGAR or 1 cup HONEY

7 tsp. GRANULATED YEAST

6 cups white, all purpose, unbleached FLOUR

2 1/2 TB. SEA SALT

1 Cup CANOLA OIL

2 tsp. VANILLA EXTRACT

2 large EGGS

7-9 Cups FLOUR (approx. the remainder of the 5 lb bag of flour)

Challah Glaze:

1 egg, well beaten with 1 tsp. water

Topping:

poppy seeds, sesame seeds or Meet My Kneads® spice blends. See TIPS*

Directions:

1. Proof the yeast. In large challah bowl, pour very warm water and add yeast and the sugar. Allow a few minutes for 'frothing.' (This is not absolutely necessary unless working with fresh yeast, but if you're a challah 'newbie' this will be a clear indicator to you that the yeast is fresh and active, and it will make you happy.)

2. Add 6 Cups of the flour and the salt and mix until you have a smooth batter.

3. Add eggs, oil and vanilla and stir again until smooth.

4. Add 7 more cups flour, eventually, working the dough with your hands. Add the rest of the flour gradually, being sure not to add too much, only until workable.
5. Knead for about 5-10 minutes, or until dough springs back when lightly touched.
6. Pour or spray, a little oil (a teaspoon or two) in a large bowl, (you can use the same bowl you made the dough in) turn the ball of dough in the oil, coating the outer layer of the dough.
7. Cover the bowl with plastic wrap, or a warm, damp dishcloth. Put in a warm spot to rise.
8. Allow to rise for 1.5-2 hours (depending on the temperature in your home) and if allowing to rise for longer - be sure to punch out some air sometime in the middle of the rising.
9. Separate the dough with a blessing.
10. Preheat the oven to 350° F.
11. Divide the dough into 8 equal pieces, and begin shaping or braiding.
12. Brush each challah with the egg glaze immediately after braiding.
13. Allow to rise for another 1/2 hour to 45 minutes.
14. Glaze again and sprinkle on topping* of choice.
15. Bake at 350° f for 30 minutes for medium sized challah.

Tips:

*For toppings, Susie Fishman suggests using 1 1/5 -2 tsps. Ungapatchke Challah® blend or Cinnamon Shtik® blend, per challah.