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Challah for a Crowd

Have an adult helper!

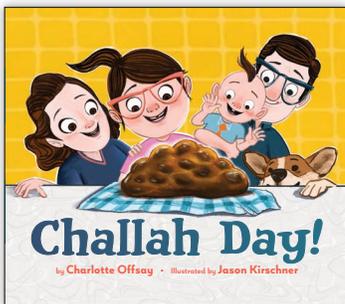


INGREDIENTS:

- 2 tbsp yeast
- ½ cup sugar (1 tsp for the yeast)
- 2 ¼ cups warm water
- 6 eggs (4 beaten, 2 yolks for brushing before baking)
- 1 tbsp salt
- ½ cup vegetable oil + 1–3 tsp vegetable oil to grease the dough
- Approximately 9 cups flour (slightly more or less depending upon dough consistency)
- Optional: chocolate chips/raisins to mix in or various other toppings to sprinkle on the top (sesame/poppy seeds, cinnamon, sprinkles, food coloring for rainbow challah, etc.)

DIRECTIONS:

1. Pour the yeast into a medium-sized bowl along with 1 tsp of sugar and the warm water, then mix well. Set the mixture aside uncovered for 10 minutes. Fun fact for kids: when yeast is mixed with sugar and warm water, it will start to bubble. This foamy mixture is what will help the challah dough rise!
2. Next pull out a nice big bowl. The dough is going to puff up quite a bit, so picking a large bowl will help make sure that the dough doesn't spill out over the sides. Use this bowl to beat together 4 eggs. Next add the salt, remaining sugar, and oil. Mix well.
3. After 10 minutes, the yeast mixture should be full of bubbles. Combine the frothy yeast mixture with your egg mixture and whisk together well.
4. Slowly add the flour, cup by cup, mixing as you go. My kids like to help me count so that I don't lose track—9 cups is a lot of flour! Sometimes we measure the flour out beforehand in a separate bowl.
5. Knead the dough by hand by pushing it, folding it, and pulling it back toward you for 15 minutes. The dough should be soft; if it still feels sticky, you can add a couple more tablespoons of flour at a time until it feels smooth.
6. Use a small amount of oil (approximately 1 to 3 tsp) to cover the entire outside of the dough. If it feels a bit dry, you can use a little more oil.
7. Cover the bowl with a dish towel and leave it in a dark place to double in size. This can take anywhere from 2 to 3 hours. This is the perfect time to set the table for Shabbat or to curl up with a good book!
8. Next comes one of my kids' favorite parts: use your fists to punch down the dough and then knead briefly again. Note: you don't want to overwork the dough at this point, so only a little kneading is necessary.
9. Divide the dough into 4 approximately equal-sized pieces. Each of these pieces will become a separate loaf. Note: you can freeze the uncooked dough to bake at a later time (just make sure the bags are airtight!) or freeze it once baked.
10. This next step is optional, although, since it is my kids' favorite step, they would argue that it isn't! Before you begin to braid, mix in chocolate chips or raisins if desired.
11. Split each loaf of challah into 3 approximately equal-sized pieces. Optional: before braiding, you can mix food coloring into each of the 3 pieces to create rainbow challah. (Warning: food coloring will stain your hands—I recommend gloves!)
12. Roll or squeeze each of the 3 pieces into 3 long strands. Braid the strands together. Smush the ends together and fold them under slightly so that the ends appear rounded.
13. Place on a baking tray lined with parchment paper and leave to rise again for 20 to 30 minutes.
14. Brush with egg yolk, making sure to lightly cover the whole challah (this is what gives it the golden-brown color), but try not to let the egg pool in the creases.
15. Optional: add any desired toppings—sprinkles, sesame seeds, poppy seeds, cinnamon, etc.
16. Bake at 350° for approximately half an hour (exact time varies 5–10 minutes depending on your oven). Grown-ups, you'll know the challah is ready when it's golden in color. To confirm, flip one over. Does it sound hollow? If yes, it's done!



Thank you to my friend Shira Donath, who first showed me how to make challah, and for more recent inspiration from *The Book of Jewish Food: An Odyssey from Samarkind to New York* by Claudia Roden (Knopf, 1996).

Challah Day!

by Charlotte Offsay
Illustrated by Jason Kirschner
ISBN: 9780823454112

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Challah French Toast

A favorite way to enjoy leftover challah is to make challah French toast!

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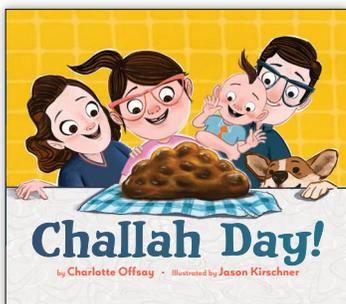


INGREDIENTS:

- Half of a large leftover challah cut into thick (approx. 1 inch) slices
- 3 eggs
- Large splash of milk (1/4 – 1/2 cup)
- Splash of vanilla extract (approx. 1/2 tsp)
- Cinnamon, to taste
- Butter
- Maple syrup or jam

DIRECTIONS:

1. Whisk eggs in a medium-sized shallow bowl.
2. Add a large splash of milk, splash of vanilla extract, and cinnamon (to taste) and mix well.
3. Soak bread (both sides) in egg mixture.
4. With the help of an adult, heat a pan and melt butter—keep on relatively low heat or bread and butter will burn.
5. Add egg-soaked challah and cook until golden on each side, adding butter to grease the pan as needed.
6. Serve warm with maple syrup or your favorite flavor jam.



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Challah Grilled Cheese

Leftover challah at lunchtime? Challah grilled cheese makes a delicious meal and pairs perfectly with tomato soup!

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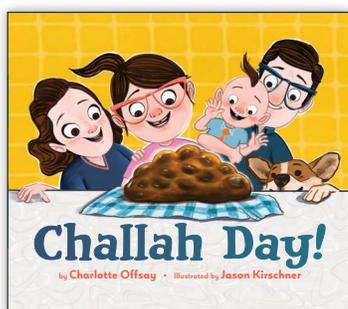
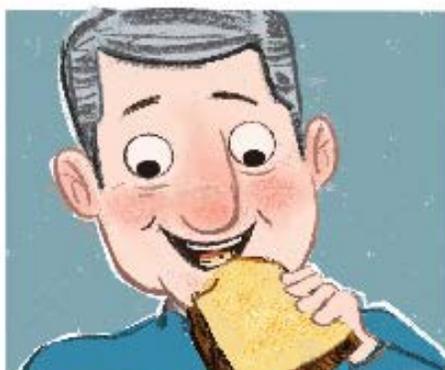


INGREDIENTS:

- Leftover challah cut fairly thin (approx. ½ inch)
- Butter
- Your favorite cheese
- Tomato, thinly sliced (optional)

DIRECTIONS:

1. With the help of an adult, cut challah bread to ½-inch slices.
2. Shred your cheese or chop into small pieces (this allows it to melt more easily) and place inside slices of bread.
3. Add tomato (if desired).
4. Butter the outsides of the bread (pan sides).
5. Have an adult fry on low heat until bread turns golden brown and cheese is fully melted.



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Challah Croutons

Challah bread going slightly stale? No problem! Turn it into challah croutons!

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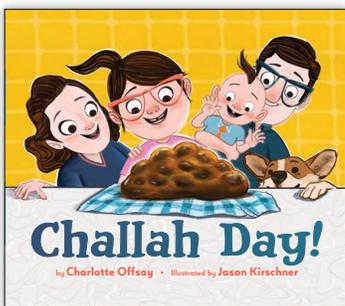


INGREDIENTS:

- Leftover challah, cut into cubes
- Olive oil
- Garlic powder or fresh garlic, to taste
- Kosher salt, to taste
- Ground pepper, to taste

DIRECTIONS:

1. With the help of an adult, cut leftover challah into cubes.
2. Toss in olive oil. Add garlic, salt, and pepper to taste.
3. Bake at 350° for approx. 10 minutes.
4. Add to your favorite salad and enjoy!



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