

# Devorah's Challah

Recipe adjusted by Rowyn Peel to make just 2 loaves

Please be respectful of the cultural and religious significance of *challah* as you bake and enjoy this recipe! It is not just bread—it is edible tradition, passed down through the generations.

**Step 1** Combine ingredients as follows:

Ingredients	Instructions
<ul style="list-style-type: none"><li>• 1 cup very warm water</li><li>• ½ cup sugar</li><li>• 1 Tbsp yeast</li></ul>	Combine in large mixing bowl Break up clumps Allow to sit for <b>5-10 minutes</b> until foamy*
<ul style="list-style-type: none"><li>• 1 egg</li><li>• 1 egg yolk**</li></ul>	Break into clear bowls to check for blood spots*** Beat lightly
<ul style="list-style-type: none"><li>• ¼ c vegetable oil****</li><li>• ½ Tbsp salt</li></ul>	Combine with eggs, then Add to yeast mixture and stir well
<ul style="list-style-type: none"><li>• 3 cups flour</li></ul>	Stir in 2 cups with a spoon Use hands***** to incorporate the 3rd cup

\*Use this time to combine the next set of ingredients and oil a bowl for later

\*\*Save the egg white for later

\*\*\*Blood is not kosher! Remove blood spots

\*\*\*\*Challah should be made *pareve* (no meat or dairy) so that it can be served with either type of meal

\*\*\*\*\*Wear food-safe plastic gloves or put vegetable oil on hands first

**Step 2** transfer dough into an oiled bowl and cover with saran wrap. Let dough rise in a warm, dark place for **1-2 hours** (until 1.5-2x bigger)

➤ you can use this time to start cleaning up your materials

- put parchment paper on a baking sheet for later
- lightly flour a silicone mat, parchment paper, or clean countertop

**Step 3** put dough on a floured surface. Split it into **2 loaves**, and braid as desired

- flour your hands enough to keep dough from completely sticking to you
- do NOT knead the dough!
- see video for 4-strand braid instructions

**Step 4** transfer braided loaves to baking sheet and let rest for **15-20 minutes**

- use this time to clean up more
- preheat oven to **350°F**

**Step 5** Brush loaves with whisked egg white

- sprinkle with optional toppings (sesame seeds, poppy seeds, raisins, etc.)

**Step 6** Bake at 350°F for **30-35 minutes** until top is golden-brown

- optional: open oven after 15 minutes and brush cracks with more egg as the loaf has expanded (this will make the top a more uniform golden-brown)

**Step 7** Allow to cool (on cooling racks if possible); say the blessing; and enjoy!

*Traditionally, the challah is held aloft or touched by everyone at the table (after the ritual hand washing) as the following blessing is recited or sung:*

*“Baruch ata Adonai Eloheinu melech ha’olam hamotzi lechem min ha’aretz.”  
(Blessed are you, Lord our God, ruler of the universe who brings forth bread from the earth.)*

*After the blessing, tear off pieces of the challah, and enjoy!*

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This is not my original recipe; it is my version of Devorah Elkan’s recipe. To see Devorah’s tutorial video, visit [https://youtu.be/zF\\_UEI0Zrdw](https://youtu.be/zF_UEI0Zrdw)

Her recipe sheet to make 8 loaves can be found on this page (scroll down):

[https://www.virtualchabad.com/shabbos-angels?fbclid=IwAR1uAjfzy0NMQ4-CX7TYZPlouv0N-iQaDQZ\\_u4yy0BV1GWADSjzyVIVhHn4](https://www.virtualchabad.com/shabbos-angels?fbclid=IwAR1uAjfzy0NMQ4-CX7TYZPlouv0N-iQaDQZ_u4yy0BV1GWADSjzyVIVhHn4)