

# ROUNDED ROSH HASHANAH CHALLAH

Based on King Arthur Baking Company's Classic Challah recipe; modified and photographed by Reveler Erin Sutherland

## INGREDIENTS:



### FOR THE DOUGH:

1/2 cup (113g) lukewarm water  
6 tablespoons (74g) light baking olive oil  
1/4 cup (85g) honey  
2 large eggs  
4 cups (482) unbleached all-purpose flour  
1 1/2 teaspoons kosher salt  
1 tablespoon instant yeast  
Optional: 3/4 cup (128g) raisins

### FOR THE EGG WASH:

1 large egg, beaten with 1 tablespoon cold water  
Optional: sesame seeds for topping

## INSTRUCTIONS:



Step 1: Combine ingredients



Step 2: Mix in bowl



Step 2: Before kneading



Step 2: After kneading



Step 3: Before rise



Step 3: After 2hr rise

1. Prepare your ingredients either by weight or using the scoop measurements. Combine all ingredients in a large bowl, remembering to keep the salt and yeast on opposite sides.
2. Mix and knead the ingredients until a smooth dough is formed. For mixing by hand, use a spoon to get the dough together, then scoop out onto a clean surface and knead for ~10 minutes. For the mixer, use the dough hook on speed 1 until the dough just comes together, then increase to speed 2 for about 2-3 minutes. Once dough is smooth and forms a ball, transfer to a clean surface or silicone baking mat and knead just a few times to check consistency. It should be soft and only lightly sticky.
3. Put the dough back in a bowl and cover with plastic wrap. Let rise for about 2 hours or until puffy. (If your house is warm, check it at 90 minutes; if it's cold, it might need an extra 15-30 min.)

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Step 4: Divide into four pieces



Step 5: Roll out ropes



Step 6: Lay out four ropes



Step 6: Weave over/under



Step 6: Cross the under piece counter-clockwise on top of the piece to the left



Step 6: Move around circle then continue crossing pieces in the opposite direction



Step 6: Keep crossing until all dough is used



Step 6: Tuck ends under to hold shape



Step 6 (coil): Roll into one long rope



Step 6 (coil): Wrap into coil shape and tuck end under to hold form

4. Transfer the risen dough to a silicone baking mat or lightly greased work surface. For the braided round: divide your dough into four pieces, approximately the same size. For the coil, skip to step 6.
5. Start to roll out your dough into a rope shape. If the dough shrinks back, let it rest for about 10 minutes before resuming rolling. For the braided round: Roll each piece into an approximately 20" rope. For the coil: Roll the dough into an approximately 36" rope.
6. Build your loaf.

For the braided round: Follow the illustrations to the left. Lay out the four ropes with two horizontal and two vertical on top. Weave the top and right ropes under the bottom and left ones to form a square. Take an 'under' rope and cross it counter-clockwise across the 'over' rope to the left. Continue for all four pieces. Then repeat the pattern in the opposite direction, crossing 'under' pieces on top of 'over' pieces. Keep repeating until all dough is woven in. Tuck the ends under the loaf to help keep its shape. Transfer to a piece of parchment or silicone baking mat atop a baking sheet.

For the coil: Gently start coiling the rope around itself. Once you get to the end, tuck the end underneath the coil to keep it from separating during rise and bake. Transfer to a piece of parchment or silicone baking mat atop a baking sheet.



Step 7: Before second rise



Step 7: After second rise

- Cover the loaf with lightly greased plastic wrap (baking spray works great for this) and let it rise 90 minutes to 2 hours, depending on your room temperature. Preheat the oven to 350°F near the end of the rise time.



Step 8: Brush egg wash onto the loaf

- Whisk together the egg wash and brush over the top of the risen loaf. \*Optional, sprinkle sesame seeds on top of the loaf.

- Place the baking sheet on top of a second baking sheet to insulate the bottom crust from browning too much, and place in the lower third of the oven. Bake for 20 minutes. Place a tinfoil tent over the loaf to keep it from browning too fast and bake for another 10-15 minutes, until the internal temperature reaches at least 190°F and it looks set.

- Let the challah cool on a rack before serving.



Round braided challah, detail



Spiral challah, detail