

TBS Sisterhood invites your family to

# The Art of Challah Baking!

**LET'S ALL BAKE CHALLAH TOGETHER (APART) TO CELEBRATE A SWEET NEW YEAR!**

*This VIRTUAL program features a baking demonstration by Beth Eichenholtz*



Register online at [www.tbsroslyn.org](http://www.tbsroslyn.org). From the main menu go to What's Happening - Calendar and then click on the Challah Baking Event or call Rose Warshawsky at 516-621-0515 or Sherri Warshawsky at 516-365-1837 or email [sisterhood@tbsroslyn.org](mailto:sisterhood@tbsroslyn.org)

*A Zoom link will be emailed to you prior to the event.*

**Beth Eichenholtz's Challah Recipe**  
**Temple Beth Sholom Sisterhood**  
**September 16, 2020**

Rosh Hashanah challah, modified from Johannah Lebow's recipe who modified it from her mom's recipe who modified it from Harriet Friedenreich's recipe. Gotta give credit where credit is due.

Recipe uses Rapid-Rise or Instant Yeast. Dry yeast can be used. Rise time will be slightly longer. Use visual cues.

Yield: 2 large or 3 small loaves

Mix together in large bowl

2 cups very warm water

1 cup oil

4 eggs

Add to liquids, but do not mix just pour on top:

6 TBL honey

4 tsp. salt

7 cups flour

Make a 'well' in the flour and pour in 2 packets (4 1/2 tsp.) rapid rise yeast inside.

With mixer on medium and dough hook, knead for 10 minutes, scrape down sides with spatula.

I like to knead the dough for 1 or 2 minutes by hand, afterwards, adding small amounts of extra flour if sticky.

When velvety looking, form into a ball, and turn into lightly greased bowl.

Cover loosely, and let rise for about an hour, until doubled.

(Optional) knead in 1/2-1 cup raisins.

Form loaves and let sit for 15 – 20 minutes.

Traditional Rosh Hashanah forms are round.

Brush with egg wash (1 egg beaten with 1 tsp water), or honey if desired.

Bake in 350 degree un-preheated oven for 30 minutes, or until bread sounds hollow when knocked with a knuckle.

Enjoy!