

## EDNA'S CHALLAH From Edna Schrank



Shabbat version    Rosh Hashanah version

**Weighing the ingredients gives perfect, consistent results every time!**

**ALL measurements are by weight not volume!**

**Yield-1 large 3# challah or 2 medium 1 ½# challah or 3 small 1# challah**

- 2 large eggs (2 oz each) (114g)
- 10 oz water-warm to the touch (283g)
- 4 oz vegetable oil (114g)
- 4 oz sugar (114g)
- ¾ oz SAF Red instant yeast (SAF Gold instant yeast for raisins) (22g)
- 3/8 oz salt (11g)
- 26 oz bread flour (or 13 oz bread flour and 13 oz whole wheat flour) (370g each)
- If making cinnamon raisin-1-2 teaspoons ground cinnamon. I used fresh ground and use 40 turns of the grater
- If adding raisins, add one cup raisins when dough has 5 - 10 minutes to go until the kneading cycle is complete (at 1:05 on the bread machine)

**For the glaze:** 1 egg beaten with 1 tablespoon water

**For plain whole wheat** - white and black sesame seeds, poppy seeds, oatmeal or artesian seeds for garnish (optional)

### **In a bread machine:**

Place ingredients in the pail of a bread machine in the order listed

Set machine for "dough"

After the cycle is finished (about 1 hour 30 minutes) the dough is ready to be formed. *(You can refrigerate the dough in a jumbo zip lock bag at this point and continue the steps the next day. Remember to take your dough out of the fridge 1 – 1 ½ hours before shaping.)*

Remove dough from pail and place on your counter or on parchment paper or silicone pastry sheet (Silpat).

Divide as to how many loaves you want. Weigh the pieces so they will be equal to bake evenly.

Form the dough into a braid.

Allow to rise on the Silpat until doubled (poke a hole in the side of the dough - if it stays, the dough is doubled) about 1 hour or more

Pre-heat oven, when rising has completed 40 minutes, to 350 degrees (325 for a convection oven)

Brush challah with glaze

Optional - Sprinkle seeds over glaze (white sesame, black sesame, and/or poppy)

Place in the oven and bake until golden brown about 40 minutes

One loaf (3#)-40 minutes, 2 loaves (1 ½#each)-25 minutes, 3 loaves (1# each)-20 minutes (or using an instant read thermometer the internal temperature is 190 degrees)

### **In a food processor or stand mixer:**

Place all the dry ingredients in bowl.

Combine all the wet ingredients together

Slowly add the wet ingredients into the bowl

Let the machine work until the dough cleans the sides of the bowl

For a food processor; process 30 seconds

For a stand mixer, change to the dough hook and knead 5-7 minutes

*My family says this is the best challah ever. You can add one cup of raisins during the last five minutes of kneading in the machine. My kneading cycle runs for twenty minutes, and then the first rise takes one hour.*

*Call me if you have any questions. Enjoy this!!! 847.651.2231 or [eschrank@comcast.net](mailto:eschrank@comcast.net)*