

## Aish HaTorah Rosh HaShana Challah Bake with Naomi TGIS

Challah dough can be made by hand or by mixer prior to the class to allow for adequate rise time.

- 1- Making Challah Dough
- 2- Putting up your dough to rise
- 3- Portioning/ Weighing/ Shaping
- 4- Toppings
- 5- Baking

### Ingredients/Utensils etc:

- Ingredients listed below
- I recommend 1 sterilite/ Rubbermaid dish basin which is big enough to hold the ingredients or a large mixing bowl or Bosch universal mixer to make a full 5lb batch of challah.
- Non stick cooking spray to spray over dough prior to rising and for the pans.
- Greased cookie sheet or tray for portioned out challah dough (optional)
- Plastic wrap to cover challah when it rises.
- large garbage bag ( optional to place the dough in for rising as well)
- Pastry brush for egg wash.
- Mixing spoon
- Ingredients should be measured out prior
- Gloves ( well fitted)
- Round cake pans(8-9”) for the challah(assorted sizes)aluminum Bundt Pans for “honey cup” pull apart challahs.
- cookie sheet pan lined with parchment paper for rolls.
- Small serrated knife
- kitchen scale ( optional) for portioning dough accurately (optional)
- Non-stick pastry mat( recommended)
- wet/ dry measuring cups
- Toppings of your choice ( see below)

### Challah Recipe:

- \*4 c warm or room temperature water
- \*2 tbsp sugar - to proof yeast
- \*4 tbsp Yeast ( active dry or instant)
- \*2 c sugar

- \*2 eggs (use 4 eggs for a very fluffy challah)
- \*1 c canola or vegetable oil
- \*5 lb bag of bread flour or high gluten flour
- \*2 tbsp fine ground pink Himalayan sea salt

### Instructions:

- Combine water, 2 tbsp sugar and yeast together. Wait until Yeast begins to bubble and let proof 5-10 mins.
- Add oil, remaining sugar, eggs, half a bag of flour & salt. Begin kneading by adding more flour 1 cup at a time. Once the dough comes together leave the dough to rest for 3 minutes to allow the gluten to relax. Continue to knead until a soft and smooth dough is achieved.
- Transfer to a greased bowl or dough bucket (you can order via amazon by looking up dough bucket) and cover with a moist towel or greased plastic wrap and rise until double in size (for an overnight cold and slow rise place the bucket covered plastic wrap and place in a large unscented garbage bag ;seal the bag.)
- The next morning remove air and divide into portions, cover and allow to warm up slightly before working with it)
- Once risen, divide dough to be braided.
- Once braided, allow to rise again.
- Preheat the oven to 350 degrees.
- Brush the tops of your challahs with your choice of:
  - 4 eggs 1 tbsp honey or sugar for a standard golden Challah
  - 1 egg +2 egg yolks plus honey OR Date honey ( Silan) or sugar for a deep golden brown color.
  - Bake at 350 for 35-40 mins (checking at 30 minutes to rotate)

### Half Batch Challah Recipe:

- 2 cups warm water
- 2 tbsp dry active yeast
- 1 tbsp sugar for proofing
- 1 cup sugar
- ½ cup canola oil

- 1 or 2 (for very fluffy challah use 2 If you like a more solid/ shapeable dough use 1 egg)
- 1 tbsp fine ground pink Himalayan salt
- Approx 7 c bread flour ( or 3 ½ whole wheat and 3 ½ bread)

#### Instructions:

- Combine water, sugar and yeast together. Wait until Yeast begins to bubble and let proof 5-10 mins.
- Add sugar, eggs, half the bag of flour and salt. Begin kneading by adding more flour 1 cup at a time.
- Once the dough comes together leave the dough to rest for 3 minutes to allow the gluten to relax. Continue to knead until a soft and smooth dough is achieved.
- Transfer to a greased bowl or dough bucket and cover with a moist towel or greased plastic wrap and rise until double in size
- Once risen, take Challah for hafrashat; divide dough to be braided. Once braided, allow to rise again.
- Preheat oven to 350
- Brush the tops of your challahs with your choice of egg wash
- 2 eggs & ½ tbsp honey or sugar for a standard golden Challah
- 1 egg +2 egg yolks plus honey or sugar for a deep golden brown color.

#### Baking Temp and Time:

\*Bake at 350 for 35-40 mins (checking at 30 minutes to rotate)

For a Honey cup challah you'll need a disposable bundt pan. Portioned out challah dough balls, gold sprinkles and a plastic condiment cup to place in the center once it's cool to fill with honey.

#### Sweet Holiday Crumb Recipes:

##### Classic Vanilla:

- 1 c granulated white sugar
- 1 c all purpose flour
- 1 tbsp vanilla sugar
- 6-8 tbsp cold; cubed margarine or 6 tbsp oil (canola or another neutral flavor oil)

### **Warm spice crumbs**

(Using apple pie spice, pumpkin spice or your favorite warm spice blend )

- 1 c sugar
- 1/2 c whole wheat flour
- 1/2 c all purpose flour
- 1-2 tsp warm spice of choice
- 6-8 tbsp cold cubed margarine

### **Honey Crumb:**

- 1 c granulated white sugar
- 1 c granulated honey
- 2 c all purpose flour
- 2 sticks cold; cubed unsalted margarine
- 2 tbsp vanilla sugar
- Additional Honey For Drizzling

### **Cinnamon Crumb:**

- 1 c brown sugar
- 1 c all purpose flour
- 2 tsp cinnamon
- 1 tbsp vanilla sugar
- 6-8 tbsp cold cubed margarine

### **Pomegranate Crumb:**

1 c sugar

1 c flour

2-4 tbsp freeze dried pomegranate powder

6tbsp unsalted cold margarine; cubed

Or

4 tbsp Torani pomegranate Syrup

4 tbsp canola oil( or as needed)

Optional:Micro Mini Chocolate Chips

## **Spiced Sugars:**

### **Spiced Sugar/ Cider Mill Donut Dust:**

- 500 grams sugar (approx 2 c)
- 10 grams cinnamon (approx 1 tbsp)
- 2 gram fresh nutmeg (1/4 tsp)
- 5 grams vanilla bean powder (1 tsp)

### **Apple & Cinnamon:**

Freeze dried apples ( pulverized in a spice grinder)

Cinnamon sugar

Mix together

## **Streusels:**

### **Apple & Oats-**

- 3/4 cup firmly packed light brown sugar
- 1/2 cup all-purpose flour
- 1/2 tsp. ground cinnamon
- 4 Tbsp oil
- 2-3 Tbsp Torani Apple syrup
- 1 tsp vanilla bean paste
- 3/4 cup rolled oats

### **Spiced Apples & Honey-**

- 1/2 c flour
- 1/4 c brown sugar
- 2 tbsp granulated honey
- 1/2 tsp apple pie spice
- 1/4 tsp cinnamon
- 1/4 cubed ; cold margarine
- 1/4 c old fashioned oats
- 1/4 c instant oats

**Simanim Filling Ideas** :These fillings can be store bought ( aside for the caramelized leeks) or homemade.

- Caramelized Leeks( recipe below)
- Pumpkin Butter
- Date spread ( you can make your own homemade date spread with pitted medjool dates and  $\frac{1}{8}$  c boiling hot water. Add to the dates. Cover and let sit till soft. Process in a food processor adding water as needed to obtain desired consistency)
- Apple Butter
- carrot Filling

**Carrot Filling:**

- \* 4 tbsp unsalted margarine OR refined ( flavorless) coconut oil
- \* 1 1/2 pound carrots (about 9 medium), chopped, steamed until tender and cooled
- \*1 tsp cinnamon
- \* 1 1/2 cup walnut halves or pieces
- \*1 1/2 tsp vanilla sugar or vanilla extract
- \* 1 cup golden or regular raisins ( optional)

Mix carrots, walnuts ,4 tablespoons unsalted margarine cinnamon, a pinch of salt and vanilla in a food processor and pulse until finely chopped into a paste, scraping down sides of the food processor bowl and stirring often. Add raisins after filling is made.

**Caramelized Leeks :**

- 4 leeks sliced
- 4 tbsp earth balance margarine
- 4 tbsp olive oil
- 2 tablespoons maple syrup(optional)
- 1 tablespoon zatar seasoning (optional)

Melt the butter in a medium sized frying pan.

Add the leeks, maple syrup and zaatar.

Cook slowly for about 20 minutes or until the leeks are caramelized

**Sweet Date & Halva pull apart :**

- Halva crumbles
- Date spread
- Top with halva shreds/ floss

