



PARK AVENUE SYNAGOGUE

Women's Network

Virtual Challah Class

Wed / Aug 19 / 10:30 am

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Challah Recipe

Ingredients

- 1/2 cup plus 1 tbs warm water (105–115 degrees Fahrenheit)
- 1 1/2 tsp sugar
- 1 envelope of yeast
- 3 cups flour (or more)
- 2 large eggs, room temperature
- 1/3 cup vegetable oil
- 2 tbs honey
- 1 1/2 tsp salt
- 1/4 cup dark raisins
- 1/4 cup golden raisins
- 1 egg, beaten for glaze

Directions

1. Combine 1/4 cup warm water and 1 teaspoon of sugar in a small bowl. Sprinkle dry yeast over it. Let stand until mixture is foamy, about 10 minutes.
2. Sift 2 3/4 cups flour into either the bowl of the mixer fitted with dough hook or the bowl of a standing mixer. Make a deep well in center of flour. In well, put yeast mixture, remaining 1/4 cup plus 1 tablespoon water, remaining 1/2 tsp sugar, 2 eggs, 1/3 cup oil, 2 tablespoons honey, and 1 1/2 teaspoons salt. Mix on medium speed until soft, sticky dough forms, stopping occasionally to push flour towards

center and scrape sides. Add $\frac{1}{4}$ cup flour and mix. Add flour until no longer sticky.

3. Grease large bowl. Add dough and turn to coat. Cover bowl with plastic and let rise until doubled, about 1 hour and 15 minutes. Punch down. Cover and let rise again until doubled, about 1 hour.
4. Oil large baking sheet. Rinse raisins and pat dry. Punch down enough dough and turn out onto floured surface. Pat dough into rectangle and sprinkle raisins over it.
5. Roll up dough jelly-roll style. Form dough rope into spiral shape on baking sheet. Tuck end underneath. Cover with slightly damp towel. Let rise until doubled, about 1 hour.
6. Position rack in center of oven and preheat to 375 degrees Fahrenheit. Brush loaf with egg glaze and bake for 15 minutes. Reduce to 350 degrees Fahrenheit and bake until it sounds hollow when tapped on bottom, about 25 minutes. Let cool on rack.
7. Enjoy!