

How to bake Purim Challah

You need

- 4 cups flour
- 1 packet yeast
- 1/2 cup sugar
- 2 eggs for the dough
- 1 teaspoon salt
- 1 for egg wash
- Chocolate Spread
- Sprinkles



How to make Challah

- 1) Measure flour, sugar, and salt into big bowl.
- 2) In a separate bowl, pour 1 cup of warm (not hot!) water, add the yeast, and let it soak for 5 minutes.
- 3) Add 1 and a half cups of the flour mixture to the water.
- 4) Mix it and leave it somewhere warm with a dishtowel covering it for ½ an hour.
- 5) Add and mix in the two eggs.
- 6) Then knead in the rest of the flour mixture for about 10 minutes.

- 7) Leave it alone to rise again for about an hour.
- 8) Punch down the dough, knead it on a floured board for about 3 minutes.
- 9) Cut it in half (to be the two loaves) and divide each half into thirds.
- 10) Make the three bits into 'snakes'.
- 11) Pinch the ends together, plait it and tuck the ends underneath. Do this to both loaves.
- 12) Let rise again for a couple of hours, while covered with a dishcloth.
- 13) Brush gently with an egg wash (1 egg and 1 tsp. water).
- 14) Bake them for about 10 minutes at 200 degrees Celsius. Reduce to 185 degrees and continue baking until a nice crust forms and it looks perfect!
- 15) Leave it to cool, then slice it and add chocolate spread and sprinkles to each slice.
- 16) Enjoy your Challah!

