



Ingredients for making challah



1 bag of strong white flour



1 portion of fresh yeast



700ml water (3 cups)



250g sugar (1 cup)



125ml oil (1/2 cup)



2 eggs



2 tablespoons of salt



poppy seeds/ sesame seeds



Utensils and equipment needed for making challah



Baking paper



2 large baking trays



Roll of cling film



1 egg brush



1 glass



1 kettle



+



1 measuring jug **and** 1 plastic cup or measuring cup



Oven and oven gloves



2 tablespoons



Large mixing bowl

1 wooden spoon



Making Challah - Method



Put on **apron** and wash hands with soap and water.



Put **water** in the **kettle** and boil the **kettle**



Put **100ml hot water** into the measuring jug



Add **600ml cold water** into the jug



Put the **yeast** into the **jug** of water



Add **1 tablespoon** of **sugar**



Leave it for **10 minutes** until it bubbles



Put these ingredients into the bowl:



$\frac{3}{4}$ **bag** of **flour**



250ml (**1 cup**) **sugar**



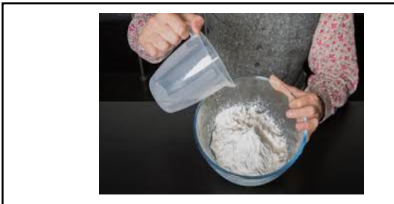
125ml (**1/2 cup**) **oil**



Crack **1 egg** and check for **blood spots**



2 tablespoons of **salt**



Add the **water** and **yeast** mixture into the **mixing bowl**



Mix all together with a **wooden spoon**



Knead the mixture for **10 minutes**



Cover the **bowl** with **cling film** for **1 ½ hours**



Do another activity for **1 ½ hours**



(This will give time for the **dough to rise**)

End of Part 1 Challah baking



Part 2 Challah baking session



Put the oven on 180 degrees.

Separate the challah into **6 balls**



Plait the challah



Put **baking paper** onto a **baking tray**.
Put the plaited challah onto a **baking tray**.



Cover the **dough** with **egg** using your **egg brush** and add **poppy seeds** or **sesame seeds**



Put on your **oven gloves** and put the challah dough in the **oven** for **30 minutes (or until it is golden on top)** and sounds hollow underneath when you tap it.

Warning - HOT!

