

REBBETZIN ROCHIE'S CLASSIC CHALLAH

This challah, my *Classic Challah*, is the recipe that launched this entire cookbook!

Moist, sweet, and super light on the inside, with a beautiful crust on the outside, it never disappoints and is as close to a perfect challah as you can get.

The best part of this recipe is that it is *no fail. Ever.* Everyone who has ever tried this recipe (and that numbers in the many thousands as of this book's printing) has been thrilled with the results, whatever their previous challah baking experience may have been. This is truly the only challah recipe you may ever need. I know I have offered you another 38 recipes here, but this recipe is so adaptable, and the proportions so perfect, that many of the recipes in this book are simply variations on this very recipe. Go ahead and play with it, the possibilities are endless.

So, are you ready to bake an incredible challah? *Here goes!*

FULL RECIPE *	HALF RECIPE **	QUARTER RECIPE ***
Yield: 8 x 1lb challahs (medium challahs)	Yield: 4 x 1lb challahs or 2 large challahs	Yield: 2 x 1lb challahs or 12 small challah rolls
4 ³ / ₄ cups	2 cups	1 cup very warm water
1 ¹ / ₂ cups	³ / ₄ cup	¹ / ₄ cup sugar
7 tsp	4.5 tsp	2 tsp granulated yeast
6 cups + 7-9 cups	4 cups + 3-3.5 cups	2 cups + 1-1 ¹ / ₄ cups all-purpose unbleached white flour
2 ¹ / ₂ Tbsp	1 ¹ / ₂ Tbsp	2 tsp sea salt
1 cup	¹ / ₂ cup	2 Tbsp canola oil
2 tsp	¹ / ₂ tsp	¹ / ₄ tsp vanilla extract
2 large	2 large	1 large eggs + 1 yolk

CHALLAH GLAZE:

1 **egg**, well beaten with 1 tsp **water**

CHALLAH TOPPINGS:

poppy seeds / sesame seeds



*Challah should be taken with a blessing. **Challah should be taken without a blessing.

***No challah needs to be taken with this amount. See page 320 for instructions.



1. In a large bowl, pour the very warm water. Add the sugar and then the yeast. Allow a few minutes for the yeast to bloom.
2. Add the first quantity of flour and all of the salt and mix until a smooth batter forms.
3. Add the eggs, oil, and vanilla and stir again until smooth.
4. Gradually add the remaining flour, mixing with your hands or stand-mixer until the flour has fully incorporated into the dough. Be sure to add only as much flour as is needed to form a workable dough.
5. Turn the dough out onto a hard surface and knead for about 10 minutes or until the dough springs back when lightly touched.
6. Pour 3-4 teaspoons of oil into the bowl. Turn the ball of dough around in the oil until the outer layer of the dough has been thinly coated.
7. Cover the bowl with plastic wrap or a warm, damp dishcloth and place in a warm spot to rise. Allow the dough to rise for 1.5-2 hours, until it has doubled in bulk.
8. If you are making the full recipe, separate *challah* with a blessing. If you are making half the recipe, separate *challah* without a blessing. See page 320 for instructions.
9. Preheat the oven to 350°F.
10. Divide the dough and braid or shape as desired. Place shaped challahs on lined baking sheet.
11. Brush each challah with the egg glaze after braiding.
12. Allow challahs to rise for an additional 30-45 minutes.
13. Glaze challahs again and sprinkle with topping of choice.
14. Bake at 350°F for 30 minutes (medium-sized challah; time will vary according to challah size). The challah is ready when its underside is brown and it sounds hollow when tapped.