



## Adas Yeshuron Synagogue

Join us on Zoom Sunday,  
September 6 for the  
**Great Challah Bake-Off!**

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**Sunday, September 6, beginning at 10:00 a.m.  
with Cliff Dacso**

Teleport directly to Cliffs kitchen to learn the secrets of challah baking. We'll start at **10:00 a.m.** to mix, and then come back at **12:30 p.m.** to braid, and again at **2:00 p.m.** to bake. Tune in when you can, and have your ingredients ready!

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Join from PC, Mac, Linux, iOS or  
Android: <https://bcm.zoom.us/j/91502508649?>

Here is the preparation for the great Adas Yoshuron Challah Bake-off! I am providing you with the ancient Dacso family Challah recipe, also known as Joan Nathans recipe in the New York Times. Its flawless. It cant fail. Here is Joans introduction:

The word challah originally meant only the small portion of dough that was put in the oven when baking bread as a reminder of the destruction of the Temple in Jerusalem. It has evolved into the twisted, sweet, almost brioche-like bread that was brought to America by immigrants from Central and Eastern Europe. Although straight loaves of braided challah are eaten throughout the year, round challahs, often studded with raisins, are served for Rosh Hashana, and also for Yom Kippur and Sukkot, the holidays celebrating the New Year and the fall harvest.

The recipe calls for two loaves. If you are mixing it in a stand mixer, it should work. My Kitchenaid overheats towards the end and I have to finish it by hand. If you are kneading by hand or in a food processor, I suggest making only one loaf, cutting the ingredients in half.

For the Holidays, it is traditional to make a round challah. We can do that, or make a straight, three braid challah. For those making two, we can try both!

Here are the ingredients for two challot:

- 1 1/2 packages active dry yeast (1 1/2 tablespoons)
- 1 tablespoon plus 1/2 cup sugar
- 1/2 cup vegetable oil, more for greasing bowl
- 5 large eggs
- 1 tablespoon salt
- 6 1/2 cups all-purpose flour (King Arthur, if you have it)
- 2 cups bread flour (also King Arthur) (can use all-purpose but the bread flour gives the "strand" quality that people love when they pull it apart.)
- Poppy or sesame seeds for sprinkling
- Raisins, if that is your thing

In a large bowl, dissolve yeast and 1 tablespoon sugar in 1 3/4 cups lukewarm water. Let it proof for 5 minutes.

Wisk oil into yeast, then beat in 4 eggs, one at a time, with remaining sugar and salt. Gradually add flour. Add raisins (if using). When dough holds together, it is ready for kneading. (You can also use a mixer with a dough hook for both mixing and kneading.)

Turn dough onto a floured surface and knead until smooth. Clean out bowl and grease it, then return dough to bowl. Cover with plastic wrap, and let rise in a warm place for 1 hour, until almost doubled in size. Dough may also rise in an oven that has been warmed to 150 degrees then turned off. Punch down dough, cover and let rise again in a warm place for another half-hour.

For braiding, if you want to make a round 4 braid challah, here are the instructions: <https://youtu.be/dj8tuQ1RojM>

For a traditional 3 braid challah, here is the video: <https://youtu.be/Y7xHwvzIYyM>

For a six braid round challah (for the fearless and topologically inclined) here are the instructions (with review of the 4) and a no-braid option: <https://youtu.be/u7D8PSBsy1M>

Beat remaining egg and brush it on loaves. Let rise another hour.

Preheat oven to 375 degrees and brush loaves again. Then dip your index finger in the egg wash, then into poppy or sesame seeds and then onto a mound of bread. Continue until bread is decorated with seeds.

Bake in middle of oven for 35 to 40 minutes, or until golden and sounds hollow when tapped on the bottom. Cool loaves on a rack.

Accept the oohs and ahhs that surely will follow.

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**Let us know if you need help with Zoom!**

**Contact our office:**

[info@adasyoshuron.org](mailto:info@adasyoshuron.org)

We hope you like receiving our emails. However, you can always [unsubscribe from this list](#).

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The office will not be open to the public, but we are responding to emails and voicemails.

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