

THE FIRST EVER ORLANDO JEWISH WOMEN'S

Virtual Challah Bake!

Join Sarah Gittleson as we bake delicious Challah together, having a great time socializing, learning and kneading together - all from the comfort of your home! Just get the ingredients below!

Friday, March 27th

11:30 am

Zoom Link

<https://zoom.us/j/5463866312>

Please try and join from a video-equipped device, so you can show us your challah bake!

Ingredients:

- 2 TBSP yeast
- 1 TBSP sugar
- 2 cups warm water
- 8-9 cups flour
- 1 cup sugar
- 1 TBSP salt
- 4 eggs
- 1 cup oil
- 1 egg yolk

Mix yeast, warm water and 1 TBSP sugar in a small bowl and put aside for 8-10 minutes until foamy.

Mix flour, 1 cup of sugar, and salt in a large bowl.

Create a well with the flour mixture by pushing the flour into a mound and creating a crater in the center.

Add the 4 eggs, oil, and yeast mixture into the the well.

Knead dough for around 10 minutes until it is spongy and no longer sticky.

If dough is too sticky to manage add in a little more flour.

Cover the dough with a damp cloth and let it rise for 2-3 hours.

Braid dough into loaves and let it rise for 30 minutes.

Brush loaves with egg yolk and sprinkle with topping of choice.

Bake on 350 for 25-35 minutes until golden

