

WRJ CENTENNIAL



Cookbook Collection
SHABBAT

A Taste of Temple

The Women's Group of Temple Beth Am
Buffalo, NY

CHALLAH

½ c. sugar
1 tsp. salt
4-5 T. honey (opt.)
2 ½ c warm water
2 pkgs./env. yeast

½ c. oil
4 eggs
½ c. raisins (opt.)
12 c. flour
2 egg yolks and dash of water

Dissolve sugar, salt and honey in very warm water. Add yeast. Add oil, then beaten eggs. Gradually add flour until soft dough forms. Knead for 5 minutes on floured surface. Let rise 1 hour or until double in lightly-oiled bowl (also top of dough lightly oiled). Shape into 3 braided loaves or round "crowns". Brush with egg yolk before baking for 30-40 minutes at 350°.

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***Indianapolis Hebrew Congregation
Temple Sisterhood Cookbook***

Temple Sisterhood of Indianapolis Hebrew Congregation
Indianapolis, IN

NO KNEAD CHALLAH

INGREDIENTS

*1 package yeast
1 cup warm water
3 eggs, beaten
1/2 cup melted margarine
4 1/2 cup flour
1/2 cup sugar
1 teaspoon salt*

DIRECTIONS

Soften yeast in warm water, add eggs and margarine. Stir in dry ingredients. Cover bowl and refrigerate overnight. Take dough mixture out of refrigerator and let stand for 15 minutes.

Turn dough out onto a well-floured board. If dough is sticky, add flour as needed. Cut in 1/2 for 2 loaves. Braid or put into two greased loaf pans. Cover with a clean cloth and let rise in a warm place for 1 1/2 hours.

Bake in a preheated oven 425° for about 20 minutes. Lower temperature to 325° for about 15 minutes or until browned on top.

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Recipes and Tales

Chavurat Shalom & The Temple Women of Reform Judaism
Temple Shalom, Louisville, KY

FOOD PROCESSOR CHALLAH

1 pkg. active dry yeast
¼ c. warm water
1 Tbsp. sugar
¼ c. sugar
1 egg

¼ c. oil
3 c. flour
½ to ⅔ c. warm water
Egg plus 1 tsp. water

Dissolve yeast in ¼ cup warm water mixed with 1 tablespoon sugar. Set aside. Beat egg and oil and set aside. Measure dry ingredients into work bowl with metal blade (see note). With machine running, add yeast mixture and egg mixture down the chute. Add warm water slowly down the chute until dough begins to form a ball. Process for 40 seconds. Stop the machine when the dough is in a ball rolling on top of the blade. Add flour if the dough is sticky. Place dough in a greased bowl, turning it to coat completely. Cover. Place in a warm place and let rise until it doubles in size (about 1 hour). Punch dough down and divide in half for small challah. Divide each half into three strips and braid. Place on greased cookie sheet and let rise until doubled in size. Beat egg and 1 teaspoon water. Brush over dough. Bake at 350 degrees for 30 to 40 minutes and sounds hollow when tapped.

Note: This recipe may be doubled if your food processor can handle 6 cups of flour. In this case, use the small plastic blade.

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Generation to Generation: A Legacy of Good Taste

Temple Israel Sisterhood
Canton, OH

Shari's Apple-filled Challah

- 1 pkg. dry yeast
- ½ cup sugar
- 1 or 1-1/2 tsp. coarse kosher salt (optional)
- 4-5 cups flour
- 1 cup warm water
- 6 egg yolks
- 1/4 cup oil
- melted butter or margarine
- 3 medium apples, peeled, cored, and diced
- honey
- cinnamon
- 1 egg yolk beaten with 1 tsp. water
- cinnamon sugar
- chopped walnuts (optional)

Combine yeast, sugar, salt, and 2 cups flour. Add warm water and mix well. Blend in 6 egg yolks and oil. Add remaining flour, mixing in 1 cup at a time, adding enough to make a soft dough. Gather dough into ball. Place dough on floured surface and knead 5-10 minutes or until dough is smooth and elastic, adding more flour if needed. Shape dough into ball and place in a greased bowl. Cover loosely with clean towel. Set bowl in warm place until dough is doubled in bulk, about 1- 1/2 hours. Punch down dough and divide into 3 parts.

Roll each part into a rectangle. Brush with melted butter, top with apples, honey and cinnamon as desired. Can add walnuts. Roll each rectangle into a long rope. Seal ends of rope together. Braid. Form braid into ring on greased baking sheet and seal ends. Cover with towel and let rise in warm place about 45 minutes. Brush with more melted butter and egg yolk wash, then sprinkle with cinnamon sugar.

Bake at 350° for 30-40 minutes. Cool on rack. Very rich, moist, flavorful bread.