

CHALLAH IN THE ROUND

Bake In the New Year



Rosh Hashanah is called the “birthday of the world.” Celebrating the creation of the world is a time when we can *re-create* our own lives – remembering mistakes we made last year and turning things around for next year.

Or in the words of PJ Library author Linda Heller: “When each of us is the **best we can be**, then the world is the best place that *it* can be.” (And that’s a real birthday present to the world!)

On Rosh Hashanah a symbol of making ourselves and the world more whole is eating a round challah. A circle has no beginning or end, so a round challah expresses our hope for a year of infinite – lots and lots of! – blessings.

INGREDIENTS

To make two round challah breads you’ll need:

1½ Tbsp yeast

2½ cups warm water

1 tsp plus ½ cup sugar

½ cup vegetable oil

1 Tbsp salt

8 cups flour

1 cup raisins (optional)

DIRECTIONS

Dissolve the yeast in the water with 1 teaspoon of sugar. Whisk the mixture together, then add the oil, salt, and remaining sugar. Add the flour gradually, mixing well and then working it in with your hands. Take turns kneading as a family for about 10-15 minutes, until the dough is smooth and elastic. Work in the raisins (optional). Cover the bowl with a towel and leave it in the refrigerator overnight. The next morning, let the dough warm to room temperature, then punch it down and separate into two portions.



HANDS ON!

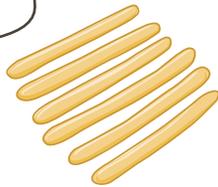
Braid a Round Challah

Challah is usually shaped in a simple long braid, but you can turn any challah recipe into a Rosh Hashanah recipe by braiding it in the round.

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1 When you reach the braiding stage, shape the dough into six strands of equal length.



2 Lay three strands horizontally on a floured surface, then weave the other three strands into them vertically. Lift the bottom strands as needed to weave the top strands in. The ends of the strands will stick out.



3 Now braid the ends together on all four sides. Gently tuck the braided edges underneath the middle section. Repeat steps 1 through 3 to create your second loaf.



Grease two round baking tins and transfer your loaves into them. Let the dough rise for another hour, then bake at 350 degrees for 20–25 minutes or until golden brown. If desired, glaze with a mixture of warm honey and a drop of water.

