

## Sweet Challah Bread – Recipe



There are many types of Challah bread, but for Rosh Hashanah we try to make sweet bread, so this recipe is for a sweet Challah bread with raisins. This is a soft, sweet and delicious Challah, perfect for a feast meal

### Ingredients (did my best to convert them to US measurements) for 2 Challah breads

1 Kg. (7 cups or 36 ounces) of white flower, better if it is flower for bread

Dry yeast (2 tablespoons or 1 ounce)

150 grams of white sugar (little less than 1 cup or 5.5 ounces)

1 flat tablespoon of salt

2 eggs

500 ml. of cold milk (1 pint and 2 tablespoons)

Soft butter (better unsalted) cut into cubes (1.5 sticks or 6 ounces)

1 cup of raisins (white or dark as you prefer)

1 egg (scrambled) to put on top of the bread before baking + sesame if you like it

### Preparation

We first make the dough and leave it to rise for about 1-1.5 hours in a warm place



Put the yeast and sugar in a mixer bowl, melt it with the cold milk. Add eggs, flower and butter and work it in a slow-medium speed for about 10 minutes until the dough is smooth. Add salt and work it for another minute. Finally, add the raisins and work shortly to insert into the dough. The dough needs to be flexible as you see in the photo below, that means that the gluten worked good and the dough is elastic and easy to work with.

Put some oil in a bowl, transfer the dough to the bowl, cover with nylon and a towel and let it rise for about 1-1.5 hours in a warm place or until it rises about 50% more.



Divide the dough into 8 equal pieces (about 250 grams each-about 9 ounces each). Put some flour on your working counter before you start working with the dough.



Make the pieces of dough into longer pieces, about 30 centimeter (12 inch) each. These 6 pieces will shape 2 Challah breads for you. Make the shape of the Challah as you wanted it to be (in our website, we will put a short video showing you how to make a festive Challah shape, but any shape will do)



After you made the shape of the Challah, leave in the baking pan covered with a towel for another hour to rise. Brush with the scrambled egg and bake in a pre heated oven till it is golden (for 25-30 minutes) in 350 degrees.



ENJOY