

INSTRUCTIONS FOR AN EASY-SHMEEZY, BEAUTIFUL KEY SHLISSEL CHALLAH SHAPE

BY: TAMAR ANSH

Hi ladies,
Here's two super easy ways to shape a standard and beautiful Key Shlissel challah.
Enjoy!

Challah in the shape of a key:

For a challah about 500 grams / 1 pound of dough in size

Cut off two pieces from this of challah dough and roll them out with a rolling pin.
Now roll each one up jelly roll style. They should now be short strands.

Using the palms of your hands, gently roll out each jelly roll strand until it is longer.

The strand you are using for the base of the key should be somewhat shorter and thicker so it will not break later on after being baked.

Lay this base down on your lined baking tray. Cut off two small pieces of dough to make the "teeth" of the key you see here.

How to make the center part of your "key":

Elongate the other long strand of dough as much as possible. Put it down on the table in front of you, crossing it over itself in the center. This is the center circle.

Now cross over each of the ends over themselves and then bring the loose ends towards the center. Pinch them together in the back. You should now have the top part of your key. Place this over the bottom half of your key that is already on the baking sheet.

If you want the holes in the top of the key to remain open, insert some rolled up pieces of foil as shown in the photo here, to keep them that way. Remove the foil after it has finished baking.

Make a few more keys as you need and then cover them loosely with a piece of plastic (not cling wrap) to rise for about 20 minutes.

Brush with a beaten egg, sprinkle with sesame seeds or seeds of choice and bake for 20 minutes until golden. When it is cooled, leave it on a flat tray so it won't break and then freeze it until it's hard. Slide it into a in good quality freezer bag and remove from the freezer a few hours before serving.

Challah with a key on top

Others have the minhag to make a regular challah and make the shape of a key on top of it.

Braid a challah with six. (*You can find easy instructions for this in my challah book, [A Taste of Challah](#), with step by step photos.*) Let the challah rise for 40 minutes. Make a small challah in the shape of a key and add it to the top of the nearly finished rising challah. Let them rise together for another 10 minutes and then egg it and sprinkle it with seeds.

I like to sprinkle the key with sesame seeds and the rest of the challah with poppy seeds so it shows up more prominently.

Bake your challah for 25 minutes until it is browned on top and bottom. Enjoy!

Have a great Shabbos and a plentiful parnossa all year,

All the best,

Tamar Ansh

Tamar Ansh, is the author of a bestselling challah book, [A Taste of Challah](#) and the creator of [The Jerusalem Challah Experience](#). She brings the love for the mitzvah of challah, and fun and interactive shaping to bat mitzvahs, pre-wedding groups and tours, live in Jerusalem, Israel or via Zoom, straight to your home.

tamar@jerusalemchallahexperience.com



Tamar Ansh | Author | A Taste of Challah
www.JerusalemChallahExperience.com
tamar@JerusalemChallahExperience.com
[Sign up here](#) for *free* **Challah-Bytes!**