


Gift Box Birkelach

Recipe By Joy Devor



Cooking and Prep: 
1.5 h

Serves:  24

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

These beautiful and delicious rolls not only enhance any Shabbos table, they'll also remind you that Shabbos is Hashem's gift to the Jewish people.

Ingredients (10)

Main ingredients

- 3 and 1/2 ounces fresh yeast
- 1 cup sugar
- 6 cups warm water
- 6 pounds flour
- 3 eggs

- 3/4 cup oil
 - 2 and 1/2 tablespoons salt
 - 1 egg, beaten with a fork for egg wash
 - sesame seeds for topping
 - poppy seeds for topping
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Start Cooking

Make the Challah

1. Dissolve the yeast and sugar in one cup of water. Let sit 15 minutes. Combine the yeast mixture with the remaining water, flour, eggs, oil, and salt. Knead the mixture into a soft dough. Allow the dough to rise for 30 minutes.
2. Divide the dough into 24 equal parts. Divide each part into four 1-inch balls. Place each set of dough balls into a greased disposable 4-inch square pan. Do not allow the dough to rise.
3. Bake at 375 degrees Fahrenheit for 25–35 minutes, or until golden.
4. To achieve the gift box-effect, tie the roll with a ribbon, 36 inches long and 1 inch wide.