

# Honey Challah with a Touch of Apples

Recipe By *Temí Philip*



Cooking and Prep:   
3.5 h

Serves:  60

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This sweet challah is just a little different from the standard raisin challah. Try it and watch it disappear!

## Ingredients (11)

### Dough

- 2 pounds plus 3/4 cup (1 kilogram) white flour
- 1 and 3/4 ounces (50 grams) fresh yeast, or 2 and 1/4 tablespoons **Gefen Dry Yeast**
- 1 cup oil
- 1 cup water
- 1 cup **Gefen Honey**

- 4 eggs
- 1 teaspoon salt
- 1 egg plus 1 teaspoon water, for glaze

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## Apples

- 3 apples, one of them green, diced
  - 1 and 1/2 tablespoons (20 grams) margarine (use soy-free, if needed)
  - 2 tablespoons **Gefen Honey**
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## Start Cooking

### Prepare the Dough

1. Put the flour into mixer bowl. Form a well in the center and crumble the yeast into it. Mix.
2. Add the oil, water, and honey and begin kneading into dough.
3. Add the eggs and salt and knead well for 10 minutes, until nice and soft. If the dough is sticky, add a bit of flour.
4. Cover the dough and let rise until it doubles in volume.

### Prepare the Apples

1. Meanwhile prepare the apples. Melt the margarine in a pan, add the apples, and stir until soft.
2. Remove from fire and add honey. Stir and set aside.

### Prepare the Challahs

Yields 4 large challahs.

1. Punch the dough down and knead for two minutes. Divide into four equal parts. Divide each piece into four strips and roll each strip into a long, narrow rectangle.
2. Scatter a bit of the cooked diced apples on each rectangle and roll each one up lengthwise. Braid the strands into challahs and place them on a Gefen Easy Baking Paper-lined baking tray.
3. Once the challahs are shaped, stick some of the apple cubes between the folds of the dough,

making sure that they don't fall out while rising.

4. Let rise for 20 minutes. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
5. Brush the challahs with a beaten egg mixed with a little water. Bake in preheated oven for 20–30 minutes, depending on the size of the challahs, until golden.

**Note:**

Due to the high volume of sweet liquid in this recipe and the apples in the dough, these may be considered pas haba'ah b'kisinin.

**Credits**

Photography: Daniel Lailah

Food Styling: Amit Farber