


Challah Dip Rolls

Recipe By *Tamar Ansh*



Cooking and Prep: 
1.5 h

Serves:  25

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (3)

Main ingredients

- 1 batch **Incredible Challah Dough**
- 1 egg, beaten
- sesame or poppy seeds, for topping

Start Cooking

Shape and Bake

Yields about 25 rolls

1. To keep the centers of your challahs open for the dish of dips, measure your dipping dish against a paper-towel roll. Here I took one paper towel center and cut it into four or five smaller pieces. Then I wrapped each one individually with Gefen Easy Baking Parchment Paper.
2. Line your baking trays with parchment paper. Cut off pieces of dough into four- and- a- half-ounce (130-gram) pieces. Cut each piece into two; roll them out so you have two logs. Twist the logs together so you have a nice long twist. Lay this twist over the covered paper towel roll and connect it underneath.
3. Space the rolls about two inches apart on the baking trays because they grow a lot.
4. Preheat the oven to 375°F (190°C).
5. Let the challahs rise for 30–35 minutes. Brush them with a beaten egg, sprinkle on seeds of choice, and bake them for 20–25 minutes until golden brown. Remove from the oven.
6. Twist the paper towel roll pieces in the center gently after they have come out of the oven and remove them; you'll be left with a nice round hole to work with.
7. To serve: Insert your dipping dishes into every roll. Insert the dip of choice into the center of each roll. Then watch everyone come in, wash and dip right in!