

# Incredible Challah Dough

Recipe By *Tamar Ansh*



**Cooking and Prep:**   
2.5 h

**Serves:**  20

**Contains:**   

**Preference:** Parve

One recipe of this dough is enough to separate challah with a brachah.

**Difficulty:** Medium

**Occasion:** Shabbat

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by

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## Ingredients (8)

### Main ingredients

- 1 cup oil
- 1 – 1 and 1/2 cups (315 grams) white or light brown sugar
- 2 cups boiling water
- 2 cups room temperature water
- 2 tablespoons **Gefen Dry Yeast**

- 16–17 cups (5 pounds/2.25 kilograms) sifted white flour (see note)
  - 2 eggs
  - 2 tablespoons salt
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## Start Cooking

### For the Dough

1. Place the ingredients in your bowl in the order listed. Knead for 10–12 minutes.
2. If the dough is too dry, add a bit more water and oil; if it is too wet, add a bit more oil and flour. The finished dough should be a little bit sticky.
3. Cover with plastic; let the dough rest for 10 minutes. Knead again for three to four more minutes. (If you don't have a mixer, this can be done equally well by hand.)
4. Turn the dough out into a large, slightly oiled bowl. Place the bowl in a very large garbage bag to rise. Separate challah with a brachah. ([More on hafrashas challah.](#))
5. Let the dough rise for one and a half hours. You may need to punch it down once during this rising process. It should rise to more than double its size.
6. Punch down the dough and shape as desired (may we suggest [challah dip rolls?](#)).
7. Bake at 375 degrees Fahrenheit (190 degrees Celsius); small rolls for 20 minutes, large challahs for 30 minutes.

#### Note:

If you don't have time to shape and bake the challahs right away, put the dough into the refrigerator to rise until you can shape it. It can sit in the fridge for several hours, or if necessary until the next morning. Don't let it sit for more than one day.

#### Tip:

Get more of Tamar's tips to [make your challahs the best they can be.](#)

#### Variation:

If you prefer whole wheat flour, use 70–80% (whole wheat pastry flour) and add another 3/4 – 1 cup water to the recipe.