



Ingredients

2¼ tsp. dry yeast

⅓ cup sugar

1⅓ cups warm water

1 egg

1 tbsp. oil

1½ tsp. salt

4 cups flour

Instructions

Combine dry yeast, sugar and water.

Let sit for 5 minutes then add:

Egg, oil, salt and flour.

Mix and knead the dough until it is smooth.

Cover and let rise for one hour.

Divide the dough in half and shape into two challahs.

Place onto a greased pan or a pan lined with parchment paper.

Cover the challahs and leave to rise for 30 minutes.

Brush with beaten egg.

Bake for 30 minutes at 350 °F



Blessing

When using 14 cups of flour or more to make dough, separate a small piece the size of an egg from the main batch. Before separating the small piece, the following blessing is said while holding the dough in your right hand (preferably while standing):

*Boruch Atoh Ado-nay Elo-heinu
Melech Ha'Olam Asher Kidshanu
B'mitzvosav V'tzivanu L'hafrish
Challah min hayisa*

ברוך אתה ה' אלוקינו
מלך העולם אשר קדשנו
במצוותיו וצונו להפריש
חלה מן העיסה

Blessed are You, Lord, our G-d, King of the Universe, Who has sanctified us with His Commandments and commanded us to separate challah from the dough.

Then, separate a small piece of dough with your right hand, and recite the following:

הרי זו חלה

Harei zu challah

This [piece of dough] is challah

Both Tu B'Shvat and the mitzvah of challah focus on elevating the produce of Israel to a higher purpose, reminding us that the material blessings we receive have a spiritual component, as well.

In this light, we come together on Tu B'Shvat to make challah and pray for Israel. May our actions merit the hostages' swift return, safety of the IDF and the continued well-being of the people of Israel.

Recipe Card Sponsored by

LINDA SAIET | 647.405.0400 | CONCIERGE REAL ESTATE SERVICE