

Chanie Zirkind's White Challah Recipe

Small bowl
½ cups warm water
1 oz. yeast
1 teaspoon sugar
Stir and set aside to rise

Big bowl
6 egg whites
3 whole eggs
1 ¼ cups of sugar
1 ½ tablespoons salt
¾ cup of canola oil
4 cups of warm water
Mix liquid
Pour yeast in the liquid
Add 12+ cups flour
Mix and knead dough

Challah Dough

Apply a little canola oil around dough
Let dough rise for 30 - 45 minutes

Preheat oven to 350 F
Make a blessing for separating the Challah...separate a piece and burn it
Shape Challah and put it on greased pan
Let the Challah rise again
Egg Challah
Bake for 30 - 45 minutes until golden brown at 350 F

For more recipes, visit www.chabadfresno.com/ChanieCuisine