

Seasonal Challah Recipes

Shabbat is a time to take a break at the end of the week before starting anew.

End your week with a tasty treat... Challah, the traditional bread eaten on Shabbat.

If you have time, try these seasonal challah recipes and let us know how you like them!

Fall: Cinnamon Apple Stuffed Challah	Winter: Pumpkin Challah	Spring: Chocolate Cherry Challah	Summer: Peach Challah
www.reformjudaism.org	www.simplebites.net	www.honestandtruly.com	www.vintagekitchennotes.com
<p>Ingredients:</p> <p>1 envelope instant yeast, 2 ½ cups bread flour, ½ cup warm water, 2 eggs for the dough and 1 egg for an egg wash, 1 teaspoon vanilla, 1 teaspoon cinnamon for the dough and 1 teaspoon cinnamon for the apples, ¼ cup vegetable oil, 1 teaspoon salt, ¼ cup sugar for the dough and 1 teaspoon cinnamon for the apples, 2 apples</p> <p>Directions:</p> <ol style="list-style-type: none">Whisk yeast and ½ cup of flour with warm water and sit for 10 minutes until puffy.Mix in 2 eggs, oil, vanilla, 1 teaspoon cinnamon, ¼ cup sugar and salt into the yeast.Add the rest of the flour and mix with your hands into a ball.Knead dough for about 10 minutes until smooth; add more water if it is tough or flour if it is sticky.Put the dough in a clean and warm bowl and cover with plastic wrap. Let it ferment for 1 hour.Peel and chop up your apples into bite sized pieces.Once dough is ready, divide into 3 sections and roll each one out into a flat piece on parchment paper. Sprinkle some apples at one end and roll up the long way making sure to avoid air bubbles. Repeat with other dough balls.Braid strands and put challah on a sheet pan lined with parchment paper.Cover with plastic wrap and ferment another hour and a half until it is triple the size.Preheat oven to 350°F.Wash challah with last egg and bake for 35 minutes until golden brown.	<p>Ingredients:</p> <p>2 ¼ teaspoons yeast, ⅔ cup warm water, ½ cup sugar, ½ cup pumpkin purée, 1 ½ teaspoon salt, ½ teaspoon cinnamon, ¼ teaspoon ground ginger, ⅛ teaspoon nutmeg, ¼ teaspoon ground cardamom, 4 cups flour, plus more for dusting and kneading, 1 egg, sesame or poppy seeds (optional)</p> <p>Directions:</p> <ol style="list-style-type: none">In a large bowl, dissolve sugar and yeast in the warm water. Let sit 10 minutes until foamy.Stir in pumpkin purée, salt, and spices. Add 3 cups of the flour and mix until well. Add remaining flour until dough is only slightly sticky to the touch.Dust counter with flour and turn out dough. Knead, adding flour as needed, until you have a smooth, springy dough. Place in a lightly greased bowl, cover, and let rise 2 hours.Punch down dough and turn out onto flour-covered counter. Divide dough in half; set one half aside. For each half, divide into 3 approximately equal pieces.Form pieces into long snakelike strands, about 12 inches long. Braid together strands and tuck both ends under the loaf. Carefully place on a greased baking sheet. Repeat for remaining dough. Cover and let rise until doubled, about 40 minutes.Preheat oven to 350°F. Beat egg and brush over the bread, and sprinkle on seeds, if using. Put loaves in oven and bake for 40 to 50 minutes, until tops are golden brown.	<p>Ingredients:</p> <p>1 cup hot water, 1 tablespoon yeast, 2 teaspoons salt, 3 eggs (divided), ¼ cup honey, ¼ cup grape seed oil, 4 cups flour, 1 cup dried cherries, ¾ cup chocolate chips</p> <p>Directions:</p> <ol style="list-style-type: none">In a stand mixer bowl, add the water, yeast, salt, 2 eggs, honey, and grape seed oil. Stir on low speed using your dough hook, then move up to 3 and mix for 1 to 2 minutes to ensure that the wet ingredients are fully incorporated together. Add half the flour and mix on low speed until incorporated. Add the rest of the flour and stir on low until combined then turn it up to 4 or 5 and let the dough work for 5 minutes. It will still be sticky and wet.Remove the dough from your bowl and lightly oil it with more grape seed oil – you shouldn't need more than a teaspoon. Return the dough to the bowl and cover with a damp kitchen towel. Let rise in a warm spot 1 ½ hours.Once the dough has risen the first time, turn it out onto a floured surface and flatten it to about an inch thick. Spread the chocolate and cherries atop the dough, then fold the dough over and knead for a minute or so until the cherries and chocolate are distributed throughout the dough. Divide the dough into 3 equal pieces. Let it rest for 5 minutes.Once the dough has rested, roll each section into a rope. Some of the chocolate or cherries may fall out of the dough. Using the 3 ropes of dough braid the dough. Cover the dough again with a kitchen towel and let it rise for another hour.Make an egg wash and brush the egg wash over your dough. Bake in your 375°F oven for 30 minutes, until it's golden brown.	<p>Ingredients:</p> <p>8 cups all-purpose flour, 2 ½ cups warm water, 2 tablespoons active dry yeast, ⅓ cup + 1 tablespoon sugar, 3 large eggs, ½ cup vegetable oil, 2 teaspoons salt, 2 fresh peaches, peeled and cut into chunks</p> <p>Directions:</p> <ol style="list-style-type: none">In a large bowl place 6 cups of the flour.Make a well in the center with your hand and pour ½ cup of the water.Sprinkle yeast and 1 tablespoon of sugar over the water.Stir the water gently to dissolve the yeast and let stand 10 minutes.Add the remaining sugar, water, eggs, oil and salt and mix with a wooden spoon.Turn the dough onto a floured surface and knead for 6 minutes.Place the dough in a greased deep container. Cover with damp (not wet) towel and let rise for 2 hours.Gently deflate dough down, cover again for 1 hour.Gently deflate dough. Turn onto a lightly floured work surface and divide in 2 equal portions.Divide each into 3 pieces. Roll each piece into 3 rectangles (creating a total of 6 triangles). Scatter the peach chunks evenly between all 6 dough pieces.Roll 3 rectangles into 3 ropes and braid. Repeat with remaining 3 rectangles.Preheat oven to 350°F. Bake for 40 to 45 minutes, until the top is golden.