



Hanukkah Star Challah

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs 5 mins

Description

When invited to a Hanukkah dinner I thought of making something appropriate Finally we decided on a Challah bread shaped as a 6pointed Star of David

Ingredients

- - 1 cup water - 2 eggs - 1 ¼ teaspoons salt - 3 tablespoons white sugar - 3 ½ cups bread flour - 1 teaspoon active dry yeast - 1 egg yolk - 1 tablespoon water - 1 tablespoon sesame seeds
- or more if desired

Instructions

1. Place 1 cup of water
2. eggs
3. salt
4. sugar
5. bread flour
6. and yeast into the pan of a bread machine in the order recommended by the manufacturer. Select the Dough setting
7. and start the machine. When cycle is completed
8. remove dough from the machine
9. and set onto a floured work surface for 15 minutes to rest. Cover dough with a towel or large bowl to prevent drying out. Knead the dough several times
10. and cut into 6 equal pieces. Roll each piece out into a rope about 10 inches long and 1 inch in diameter. Line a baking sheet with parchment paper. Lay 3 ropes of bread onto the prepared baking sheet
11. and pinch ropes together firmly at the ends to form a pointed triangle. Weave 3 more ropes over and underneath each point of the first triangle to make a second
12. interwoven triangle. Pinch it closed tightly at the edges to make a 6-pointed star. Set the baking sheet in a warm place
13. and allow to rise until doubled
14. 30 to 45 minutes. Preheat the oven to 375 degrees F (190 degrees C). Whisk egg yolk with 1 tablespoon of water
15. and brush the mixture over the loaf; sprinkle with sesame seeds. Bake in the preheated oven until the challah is shiny
16. golden brown
17. and sounds hollow when tapped
18. about 35 minutes.