

Bread Machine Challah for Shabbat and Festivals

Jacob · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 50 mins

Description

A perfect recipe for arthritic hands that cant knead dough easily anymore Recipe is written for a bread machine that makes 15 pound 700 gram loaves NOTE Do NOT bake this dough in the machine Use only the doughpasta setting There is too much fullyrisen dough for the machine to accommodate

Ingredients

— - 1 cup warm water (110 degrees F/45 degrees C) - 1 ½ teaspoons salt - 2 tablespoons white sugar - ¼ cup pareve margarine - 1 egg - 3 cups bread flour - 2 ¼ teaspoons bread machine yeast - 1 egg - 1 tablespoon water - ? teaspoon vanilla extract

Instructions

1. Place the warm water
2. salt
3. sugar
4. margarine
5. egg
6. bread flour
7. and yeast in the pan of a bread machine in that order
8. set the machine to the dough setting
9. and start the machine. When the dough cycle of the machine is finished
10. place the dough on a floured surface. Divide the dough into 3 pieces
11. and roll them into ropes about the thickness of your thumb and about 12 inches long. Ropes should be fatter in the middle and thinner at the ends. Pinch 3 ropes together at the top and braid them. Starting with the strand to the right
12. move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left
13. and move it over the new middle strand. Continue braiding
14. alternating sides each time
15. until the loaf is braided
16. and pinch the ends together and fold them underneath for a neat look. Grease a baking sheet
17. or line with parchment paper
18. and place the braided challah on the prepared sheet. Cover the loaf with a plastic bag to prevent drying out
19. and let rise in a warm place until doubled in bulk
20. about 1 hour. Preheat oven to 350 degrees F (175 degrees C). Whisk together 1 egg
21. 1 tablespoon of water
22. and vanilla in a small bowl
23. and brush the glaze on the challah. Sprinkle with optional toppings (see footnote). Bake in the preheated oven until golden brown and the loaf sounds hollow when tapped
24. 35 to 40 minutes. Cook's Notes Toppings: Sesame or poppy seeds for Shabbat Sugar for Rosh Hashanah Chocolate or rainbow sprinkles for Simchas Torah