

HAFRASHAT CHALLAH

PROCEDURE:

Hold the dough in your right hand and recite the following Bracha:

ברוך אתה ה' אלקינו מלך העולם אשר
קדשנו במצותיו וצונו להפריש חלה

*Blessed are You, Lord our God, King of the universe, Who has sanctified us with
His commandments, and commanded us to separate challah.*

Pull off a handful of dough and say:

הרי זו חלה

Harei zu Challah

This [piece of dough] is challah

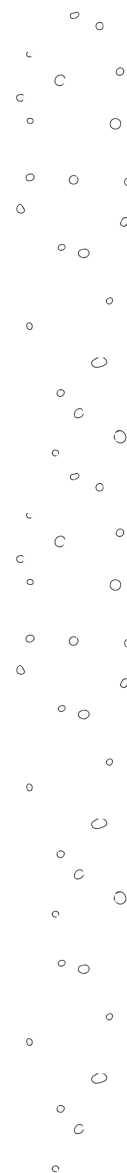
Separating Challah represents a special time of connection with G-d. In this moment you can pray for anything you need, and we encourage you to take advantage of this powerful time.

Once you finish praying, set aside your piece of dough to be burned. This dough can be burned in the oven or on the stove top.

Some recite the following prayer after separating challah:

יהי רצון מלפניך ה' אלקינו ואלקי אבותינו שהמצוה של
הפרישת חלה תחשב כאלו קיימתה בכל פרטיה ודקדוקיה, ותחשב הרמת
החלה שאני מרימה, כמו הקרבן שהקרב על המזבח, שנתקבל ברצון. וכמו שלפנים היתה החלה
נתונה לכהן והיתה זו לבפרת עונות, כך תהיה לבפרה לעונותי, ואז אהיה כאלו נולדתי מחדש, נקיה
מסיו מחטא ועון. ואוכל לקיים מצות שבת קדש והימים הטובים עם בעלי וילדינו, להיות נזונים מקדשת
חלה כאלו נתתי מעשר. וכשם שהנני מקיימת מצותהימים האלה. ומהשפעתה של מצות חלה, נזונים תמיד
יהיו ילדינו של הקדוש ברוך הוא, ברב רחמי וחסדיו, וברב חלה בכל לב, אהבה, ושתתקבל מצות
כך יתעוררו רחמי של הקדוש ברוך הוא לשמרי מצעור וממבאובים כל הימים, אמן:

*May it be Your Will, Eternal, our God, that the commandment of separating challah be considered as if I
had performed it with all its details and ramifications. May my elevation of the challah be comparable to
the sacrifice that was offered on the altar, which was acceptable and pleasing. Just as giving the challah
to the Kohein in former times served to atone for sins, so may it atone for mine, and make me like a
person reborn without sins. May it enable me to observe the holy Sabbath (or Festival of...) with my
husband (and our children) and to become imbued with its holiness. May the spiritual influence of the
mitzvah of challah enable our children to be constantly sustained by the hands of the Holy One, blessed
is He, with His abundant mercy, loving-kindness, and love. Consider the mitzvah of challah as if I have
given the tithe. And just as I am fulfilling this mitzvah with all my heart, so may Your compassion be
aroused to keep me from sorrow and pain, always. Amen.*





CHALLAH RECIPE:

From Naomi Elberg (@Naomi_TGIS)



- 4 c warm water (plus 2 tbsp sugar to proof yeast)
 - 4 tbsp dry active yeast
 - 2 c sugar
 - 1 c canola oil
 - 2 or 4 eggs(for very fluffy challah use 4, if you like a more solid/ shapeable dough use 2 eggs)
 - 2 tbsp fine ground pink Himalayan salt
 - 5 lb bag of bread flour
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- Combine water, sugar and yeast together. Wait until Yeast begins to bubble and let proof 5-10 mins.
 - Add oil , eggs, half the bag of flour & salt. Begin kneading adding more flour 1 cup at a time. Once the dough comes together leave the dough to rest for 3 minutes to allow the gluten to relax. Continue to knead until a soft and smooth dough is achieved.
 - Transfer to a greased bowl or dough bucket (you can order via amazon by looking up dough bucket) and cover with a moist towel or greased plastic wrap and rise until double in size (for an overnight cold and slow rise place the bucket(along with plastic wrap) into a large garbage bag and seal the bag. The next morning remove air and divide into portions, cover and allow to warm up slightly before working with it)
 - Once risen, divide dough to be braided.
 - Once braided allow to rise again.
 - Preheat oven to 350
 - Brush the tops of your challahs with your choice of:
 - 4 eggs 1 tbsp honey or sugar for a standard golden Challah
 - 1 egg +2 egg yolks plus honey or sugar for a deep golden brown color.
 - Bake at 350 for 35-40 mins (checking at 30 minutes to rotate)

SWEET HOLIDAY CRUMB RECIPES:

Classic:

- 1 c granulated white sugar
- 1 c all purpose flour
- 1 tbsp vanilla sugar
- 6-8 tbsp cold; cubed margarine or 6 tbsp oil (canola or another neutral flavor oil)

Cinnamon Crumb:

- 1 c brown sugar
- 1 c all purpose flour
- 2 tsp cinnamon
- 1 tbsp vanilla sugar
- 6-8 tbsp cold cubed margarine

