

# STAR OF DAVID CHALLAH BAKING

Hosted by Emily Kranz

Bring your favorite challah dough (or mix up our recipe) and learn a showstopper bread shape! The star of David challah has your favorite sweet filling in between layers of dough, twisted to make a beautiful start shape.

Please plan ahead to have your dough's 1st rise complete if you would like to shape along with us. Feel free to come and watch and chat without baking too!

## MATERIALS

- Rolling Pin
- Baking Sheet
- Pastry Brush
- Challah Dough (see recipe below or use your favorite!)

## FILLINGS TO YOUR TASTE

- Nutella
- Cinnamon & Sugar
- Chocolate Sauce (see recipe below)

## HONEY AND OLIVE OIL CHALLAH

(Recipe from Sababa by Adeena Sussman - with Emily's edits)

- 5 tsp instant yeast
- 7 cups all-purpose flour (I use bread flour)
- 2 eggs
- 1/2 cup sugar
- 1/3 cup olive oil
- 1/3 cup honey
- 1 Tbsp fine salt

In the bowl of a stand mixer, stir the yeast and 1 3/4 cup warm water together (with a whisk or spoon). Let stand for a few minutes till foamy.

Add all the other ingredients - and mix using the dough hook on low speed to combine. Increase speed to medium and knead for about 4 minutes, until a smooth dough forms. Scrape down the sides of the bowl as needed, and add water or flour by the teaspoon if the dough is overly dry or tacky.

Transfer dough to a lightly floured work surface and knead by hand about 15 times, then shape into a ball. Place in an oiled bowl and turn to coat. Let rise in a warm place until the dough has doubled in size, 45 minutes to an hour.

We will shape together!

Brush with egg wash, sprinkle with your favorite topping, and place in preheated 350° oven for about 20 minutes.

## CHOCOLATE SAUCE -

mix ingredients together in a small bowl

- 1 cup powdered sugar
- 1/2 cup cocoa powder
- 1 tsp vanilla
- 1/8 tsp cinnamon
- pinch sea salt
- 1/4 cup canola oil
- 3 Tbsp water