



## Jamie Geller's Challah Recipe

Yield : 3 large (1½ lb) Challahs

**¾ ounce active dry yeast**  
**8 ounces (or up to 10 ounces for sweeter challah) plus ½ ounce granulated sugar, divided**  
**3 cups warm water (90° to 100°F), divided**  
**1 ounce kosher salt**  
**3 pounds high-gluten (bread) or all-purpose flour**  
**2 large eggs, separated**  
**½ cup canola oil, more as needed for kneading and shaping**

### THE DOUGH

**1.** Bloom the yeast: Dissolve the yeast and ½ ounce sugar in 1 cup of the warm water in a medium bowl; set aside to bloom. If the yeast doesn't bloom after 5 minutes, discard the mixture and start over.

**2.** Place the salt, flour, and the remaining 8 ounces sugar together in a large bowl and stir.

**3.** Add just the egg yolks (reserving the whites for glazing/brushing the challah before baking).

**4.** Make a well in the middle and add the yeast mixture and the remaining 2 cups water.

**5.** Start kneading together; add ¼ cup oil. Knead for 10 minutes, adding another ¼ cup oil, a small amount at a time, to create a workable dough.

Loosely cover the dough with a kitchen towel and place the bowl in a warm and cozy corner of your kitchen for 15 minutes.

### 1ST PROOF

**6.** After 15 minutes, lightly oil your hands and knead the dough again until smooth and satiny, 2 to 3 minutes. Rub a little oil over the top and sides of the dough. Cover with a kitchen towel and place the bowl in a plastic bag, large enough to hold it. Place the open end of the plastic bag loosely underneath the bowl to trap air while still allowing room for the dough to rise. Let the dough rest and rise, in a warm and cozy corner of your kitchen, for about 1 hour.

### 2ND PROOF

**7.** After 1 hour uncover the dough. With lightly oiled hands, punch the dough down to release air. Cover again with the towel and bag, loosely tucked under, and let rise for 1 hour.

### WEIGHING/3RD PROOF

**8.** Using a dough cutter/straight edge pastry scraper, divide the dough by cutting and weighing out 4-ounce pieces of dough. Gently and delicately form each piece into a round smooth ball. Place dough balls onto a baking sheet lined with baking paper, about 6 to a pan (with room to rise). Lightly touch the tops with oil and loosely cover with plastic wrap. Let the dough rest and relax for about 20 minutes.

### ROLLING ROPES, SHAPING AND EGG WASHING

**9.** Position the dough balls with the smooth side down and roll into ropes with tapered ends by folding and rolling the dough tightly in on itself and then stretching and smoothing into a rope shape with the palms of your hands, making sure to get a nice smooth seal/exterior with no seams. Let the ropes rest on the baking sheets covered loosely with plastic wrap (for just a few minutes) as you roll out all your ropes.

**10.** Shape as desired (watch our shaping videos at [YouTube.com/JOYofKOSHER](http://YouTube.com/JOYofKOSHER)) and place on a

baking sheet lined with baking paper. Position with plenty of room to rise. Brush generously with reserved egg whites making sure to get in all the crevices.

### 4TH / FINAL PROOF

**11.** Cover loosely with plastic wrap and let rise until doubled in size.

### FINISHING: 2ND EGG WASH AND TOPPING

**12.** Gently and delicately with just the tip of the brush, egg wash the challah again with reserved egg whites being super careful not to deflate.

**13.** Top challah as desired (Get topping ideas in our Free Challah eBook)

### BAKING AND COOLING

**14.** Position a rack in the middle of the oven.

**15.** Place a baking pan on the oven floor.

**16.** Preheat oven to 350°F/180°C.

**17.** Prepare a ¼ cup of water.

**18.** Place the challah in the oven, on the middle rack. Quickly pour ¼ cup of water into the pan at the bottom of the oven and quickly close the oven door.

**19.** Bake at 350°F for 30-40 minutes. Keep a careful eye on your challahs. If they are browning too quickly lower the oven temp and conversely if halfway through the bake they are not getting enough color then slightly increase your oven temp.

**20.** Place challah pan on a wire rack and let cool for about 10 minutes. Once cool enough to handle, remove challah from the pan and let cool completely on the wire rack.

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