



Gaya's *Recipe book*



Honey Challah for Rosh Hashanah

Ingredients:

- 1 kg white flour (sifted)
- 1 tbs salt
- ¼ cup (50 g) sugar
- 2 tbs (18 g) dry yeast
- 2 large eggs
- ⅓ cup (80 ml) oil
- ¼ cup (80 g) honey
- 1½ cups (360 ml) lukewarm water
- 4 tbs honey
- 2 tbs boiling water

Directions:

1. In the bowl of a stand mixer, sift the flour and mix in the salt. Add the dry yeast and stir again to combine. Then add sugar, eggs, oil, and honey. Using the dough hook, begin kneading while gradually adding the lukewarm water. Tip: If the dough comes together before all the water is added, stop. If it's still dry, add a little more water slowly.
2. Knead for about 10 minutes until the dough is soft and slightly sticky. Lightly oil the bowl, roll the dough around to coat it, cover with plastic wrap and a towel, and let it rise for about 1.5 hours, or until doubled in size.
3. Split the dough to half (it will be enough for 2 Challas). Take one part and divide it to three/four pieces. Make from each part a rope (I like to flatten the dough and then roll it to a rope shape). Start braiding the Challa your favorite way! (here is a video showing my favorite way – [4 ropes Challa braiding](#)).
4. Cover the dough with a towel and let rise again for about 40 minutes. Meanwhile, preheat your oven to 350°F.
5. Bake the challahs for 20–25 minutes, until golden brown and fragrant.
6. While the challah is baking, mix the honey and boiling water for the glaze. As soon as the challahs come out of the oven, brush them generously with the glaze (use about half the glaze per challah).
7. This challah is best served fresh, ideally the same day. It's soft, sweet, and perfect for dipping in even more honey as you welcome the new year.

This recipe was taken tested multiple times and translated from the website: <https://www.metukimsheli.com/2010/09/1548/>