

Baking Challah with Beth

Join Beth Smith as she shows you how to make and braid a round challah. She will share her secrets for making delicious bread. To work along with Beth, which she hopes you will do, you will need to have:

Flour, preferably bread flour, but all purpose will work, too - do not use self-rising flour

Yeast - 1 packet - DO NOT OPEN YEAST BEFORE THE CLASS!

Sugar

Salt, preferably coarse/Kosher salt

2 large eggs

Vegetable oil

Warm water

A large cookie sheet

Parchment paper or silpat or foil

Tools → a 1-cup dry measuring cup, a 1-cup liquid measuring cup, measuring spoons (tablespoon, teaspoon, 1/2 teaspoon), plastic wrap, a dish towel, a large bowl, and electric mixer with dough hook

If you don't have a mixer with a dough hook, you can use a second large bowl and a large spoon.