



Silly Challah Recipe

Get ready to make the most _____ challah ever! This special recipe is more than _____ years old and was passed down from great _____, _____, the greatest baker in all of _____.

Before getting started, be sure to _____ your _____ first. Then preheat your oven to _____ degrees.

To make this recipe you'll need:

_____ teaspoons active dry yeast

_____ eggs

1 $\frac{3}{4}$ cup warm _____

2 tablespoons _____

$\frac{2}{3}$ cup sugar $\frac{1}{2}$ cup olive oil

_____ cups flour

Preparation:

In a large bowl, dissolve the yeast in the warm _____. Let sit for _____ minutes or until the yeast begins to _____.

Mix oil, sugar, and _____ into yeast. Add eggs and flour. The dough should be slightly

_____ . _____ a large _____ and place your dough inside.

Cover with plastic wrap or a clean towel and let it rise in a warm place for _____ hours.

When dough has doubled, _____ it down and turn it over in your bowl.

Re-cover the dough and let it rise again for 45 minutes on the _____.

Turn the dough out onto a floured surface, _____ it slightly, and cut it into 12 equal pieces.

Roll each piece of dough out into a long _____ . _____ your dough into a challah loaf.

Beat 1 egg with a little bit of _____ to make an egg wash. _____ it liberally on each loaf.

Place loaves into the oven and bake for _____ minutes.

Remove from the oven and let cool. _____ and enjoy with a nice pat of _____.