



Jewish Learning Venture™



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## Glori Kasner's Hallah Recipe

3 3/4 Cups of bread flour  
3/4 Cup warm water  
3 Large eggs (one for glazing)  
1/2 Cup vegetable oil  
1 1/2 Teaspoons kosher salt  
1/2 Cup granulated sugar

Poppy or Sesame seeds for sprinkling (optional)

### 1. MAKING THE YEAST SLURRY

In a large bowl, whisk together the yeast and 3/4 cup of flour, then whisk in the warm water (about 110 degrees) until smooth. Let the yeast slurry stand, uncovered, for 10-20 minutes (can be longer) or until it begins to ferment and puff up slightly.

### 2. MIXING THE DOUGH

Whisk the 2 eggs, oil, salt and sugar into the puffed up yeast slurry until the eggs are well incorporated and the salt and sugar have dissolved. With your hands, stir in the remaining 3 cups of flour all at once. When the mixture is a shaggy ball, scrape it out onto your work surface and knead it until smooth and soft, no more than 10 minutes. The dough should feel smooth and firm and knead easily without sticking to the work surface.

### 3. FERMENTING THE DOUGH

Place the dough in a warm area and cover with plastic wrap. You may also refrigerate the dough for up to 24 hours. Let the dough ferment until it has at least doubled in bulk, about 2 hours, depending on the temperature of your kitchen. If you have refrigerated the dough, it will take an extra 30-60 minutes to ferment. You will know it is fermented when you can make an indentation with your finger that remains indented.

### 4. SHAPING AND PROOFING THE DOUGH

Braid or shape the dough as desired. You can make two small hallot or one large one. Cover with plastic wrap and let it proof until it is tripled in size, about 1 1/2 hours or longer. You can also refrigerate the dough up to 24 hours. If refrigerated, let dough proof for 2 1/2 hours.

### 5. BAKING

30 minutes before baking, arrange the oven racks in the upper third position and remove any racks above them. Preheat the oven to 350 degrees. Beat the remaining egg with a pinch of salt for glazing. Brush with egg glaze. If desired, sprinkle with the poppy or sesame seeds. Bake the two small hallaot for 25 minutes. Bake the one large hallah for 50 minutes. When the hallah is done, you should hear a hollow sound when you tap on the bottom.

For hallah braiding tips and techniques please visit  
<http://www.secretofchallah.com/50708/Braiding-Instructions>



This recipe is a modified version of the one found in *A Blessing of Bread* by Maggie Glezer