



Rosh Hashanah

is the Jewish New Year. Families and friends wish each other *Shanah Tovah*, a good New Year. We eat apples and honey for a sweet New Year.

Josh Shapiro's Favorite New Year Challah

What you need:

- 1 package yeast
- 2 teaspoons sugar
- 1 $\frac{1}{4}$ cups lukewarm water
- 4 $\frac{1}{2}$ cups sifted flour
- 2 teaspoons salt
- 2 eggs
- 2 tablespoons oil
- 1 egg yolk (for glaze)

What you do:

1. Mix yeast, sugar, and $\frac{1}{4}$ cup water in small bowl. Let stand for 5 minutes.
2. Sift flour and salt into another bowl. Add eggs, oil, remaining water and yeast mixture. Mix and form into a ball. Knead on floured board until smooth.
3. Place in bowl. Brush top with oil. Cover with towel and let rise for 1 hour.
4. Punch dough down, cover, and let rise until twice the size (about 45 minutes).
5. Cut dough in half. Cut each half into three equal parts. Roll into strips and braid, or make into round loaves.
6. Place loaves on baking sheet, cover, and let rise to twice the size (about 45 minutes).
7. Brush with beaten egg yolk. Bake at 375 degrees for 45 minutes or until golden.

