

## Pink Challah Recipe

### INGREDIENTS:

2 Cups Hot Water  
2 Cups Cold Water  
3 Packages Dry Yeast  
2 1/2 Cups Sugar  
5 Lbs. Bread Flour  
1 Tbsp. Salt  
2 Cups Canola Oil  
1/2 Cup Honey  
4 Eggs Beaten  
1 Egg for Coating  
Pink Sugar  
Sprinkles

### DIRECTIONS:

1. Mix the hot and cold water, dry yeast, and 1/2 cup sugar together. Put in the oven at 150° F for 10 minutes until mixture bubbles.
2. Pour flour into a large second bowl. Add the remaining sugar, and salt, then stir.
3. Make a well in the flour, sugar and salt mixture. Pour the oil, honey, eggs, and then the yeast mixture into the well.
4. Knead the dough and then cover with plastic wrap and a towel. Let the dough rise for 3-4 hours.
5. Remove covers and punch the dough down.
6. Pull off a piece of dough, approximately the size of an olive or one ounce, and say the blessing for separating the challah (see back).
7. Form loaves in ungreased disposable foil pans with the remainder of the dough.
8. Coat the loaves with egg, pink sugar and/or sprinkles.
9. Bake uncovered at 350° F for 40 minutes.

## Blessing for Separating the Challah

- ברוך אתה ה' אלקינו מלך העולם אשר קדשנו במצותיו וציונו להפריש חלה.  
**Transliteration:** Baruch Ata A-Do-Nay Elo-haynu Melech HaOlam Asher Kidishanu B'Mitzvotav V'Tziyvanu L'Hafrish Challah (Blessed are You, Lord our God, King of the Universe, who has sanctified us with His commandments and commanded us to separate Challah)
- Immediately after saying the blessing say: הרי זה חלה.  
**Transliteration:** Harai Zeh Challah (This is challah)
- Then, wrap the separated piece of dough in foil and burn it in the oven. The separated piece of challah should be burned so that it is no longer usable.

