



SHARSHERET PINK CHALLAH BAKE WITH MANDYLICIOUS @mandyliciouschallah

Mandy will teach us how to make a 2 tone zebra challah (pink and white) and then we will use that technique to make a stuffed two tone challah with a bonus pink lady rose in the center.

If you want to make the zebra challahs and bake along, participants will have to make both the Traditional Dough Recipe and The Pink Lady dough recipe (please note: you will have extra dough after the event but it can be frozen for later use).

Please make your dough in advance. It should have had that first 90 minute rise before class. (You can make it up to 5 days in advance, just be sure to cover it and put it in the fridge until around 20 minutes before class starts)

If you only want to make one dough type, the technique can be used with just one color dough and the pink filling is insanely yummy in either the cranberry or traditional dough.

The candied apples should also be cooked in advance of the event.

DOUGH RECIPES:

- 1) **The Pink Lady** - a soft pink cranberry dough stuffed with cranberry candied pink lady apples (and it's an egg free dough so any vegans will not have to alter the recipe).
- 2) **Mandylicious Challah Recipe** (with Vegan Option) – traditional dough recipe



**If you or someone you love has been impacted by breast or ovarian cancer, or have elevated genetic risk, contact Sharsheret for free support and resources.
For more information, visit sharsheret.org or call 866-474-2774.**



THE PINK LADY CHALLAH
BY MANDYLICIOUS
@mandyliciouschallah

(makes 2 loaves)

For the cranberry challah dough:

1 cup 100% cranberry juice (not cocktail)
½ cup water
½ cup canola oil
2 teaspoons table salt
4 ¼ cup bread flour
⅓ cup sugar
1 tablespoons instant bread machine yeast

For the cranberry candied pink lady apple filling:

2 tablespoons margarine (canola oil may be used too)
4 medium pink lady apples, peeled and diced into ¼ inch cubes
⅔ cup cranberry juice
2-4 tablespoons sugar
1 pinch of salt

For the topping:

1 egg yolk
1 ½ teaspoons water
Turbinado sugar (optional)

For the rose center:

1 medium pink lady apple
2 tablespoons of sugar
A knife
Microwave-safe bowl

Directions:

(Be sure your dough is the proper consistency as consistency can vary from day to day due to a variety of factors, including the brand of juice used. To reach desired consistency: if sticky, add additional flour, 1 tablespoon at a time; if dry, add additional water, 1 tablespoon at a time.)

Add dry and wet ingredients to a bread machine in the order specified by the manufacturer. Set machine for “dough” cycle.

If not using a bread machine, combine all the ingredients in a large bowl, turn out on to a floured board and knead well for 5-7 minutes by hand or with the dough hook of a stand mixer until smooth. Allow to rise in a large bowl in a dark place, covered with a towel for 1 ½ hours.

While dough is rising, prepare the apple filling by melting the margarine in a pan over medium heat. Once melted add the apples and cook for 3-5 minutes. Pour in the cranberry juice, sugar, and salt and let cook until most of the juice is absorbed by the apples. Remove the apples from the pan and lay on a paper towel. Cool and dry completely.

When the dough cycle is complete, remove dough from the bread machine and divide into 6 equal portions. On a floured surface, roll three portions into long ropes, and using a rolling pin, roll each portion into a rectangle approximately 12 inches long and 4 inches wide. Spread $\frac{1}{6}$ of the filling on each rectangle being sure to leave around $\frac{1}{2}$ an inch of space all around the edge. From the long edge of the dough, gently bring both sides of the dough over the filling, being sure to keep the edge dry, and pinch together. Repeat for all 3 rectangles. Carefully braid each of the rolls together, then place on a greased loaf pan or greased cookie sheet. Repeat with remaining dough.

Cover with a towel and let rise for 20-30 minutes in a draft-free place.

Preheat oven to 350 degrees.

Beat egg yolk and mix to prepare the egg wash. Brush over each challah. Sprinkle with turbinado sugar if desired.

Bake challahs for approximately 40-45 minutes or until golden brown. Let cool on a wire rack. Best served slightly warm.



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Mandylicious Challah Recipe with Vegan Option

Equipment needed (many available from the [Mandylicious Amazon store](#)): bowls, measuring cups and spoons, scale (optional), towel, rolling pin (or round object for rolling like a glass or can), basting brush (or paper towel), baking sheet or loaf pan, parchment paper (optional), bread machine (optional)

Traditional with Vegan Option Dough

1 1/3 cup water	4 1/4 cup high quality bread flour
1/3 cup canola oil	Generous 1/2 cup sugar
4 large egg yolks	1 tablespoon *instant* yeast
2 teaspoons table salt	Extra water and flour as needed for consistency

To make vegan: in place of egg yolks, increase water amount to 1 1/2 cups and oil amount to 1/2 cup

Directions:

Add dry and wet ingredients to a bread machine in the order specified by the manufacturer. Set machine for “dough” cycle.

Or

If not using a bread machine, combine all the ingredients in a large bowl and knead for 5-7 minutes by hand or by using the dough hook in a stand mixer. To reach desired consistency: if sticky, add additional flour, 1 tablespoon at a time; if dry, add additional water, 1 tablespoon at a time.

Allow to rise in a large bowl, covered with a towel for 1 1/2 hours.

When the dough cycle is complete, remove dough from the bread machine or bowl, and divide into 6 equal portions. On a floured surface, roll three portions into long ropes, then carefully braid together, then place on a greased loaf pan or greased cookie sheet. Repeat with remaining dough. Cover with a towel and let rise for an additional 20-30 minutes. Preheat oven to 350 degrees.

To Finish:

Brush with an egg wash (Vegan: use oil or melted margarine)

Bake for approximately 30-40 minutes or until golden brown.

Dough Pointers:

- Please note that the recipe calls for bread flour and instant yeast.
- Bread flour is more glutenous than all-purpose flour so it helps the dough ball up easier. You can use all-purpose flour but be prepared to use a considerable amount more and the texture will not be quite the same.
- Instant yeast does not need to be proofed. This means that it can just be added in with the rest of the ingredients in no particular order. Avoid quick rise or rapid rise yeasts, but if you are only able to get active dry yeast, you can use it you just have to proof it first.
 - To proof active dry yeast use the same amount (1 tablespoon) but add it to 1/3 cup 105 degree water and a pinch of sugar, and mix. When it bubbles the yeast has been activated and can be added to the rest of the ingredients. Use 1/3 cup less water in the rest of the recipe.
- Dough consistency is CRUCIAL! Dough that is too wet will be hard to shape and won't bake properly. Dough that is too dry will not rise well and taste dense and floury. The goal is to create a cohesive ball of dough that is not floury to the touch. Dough consistency can vary from kitchen to kitchen based on weather, humidity levels, and type of flour used. You can get your dough to the proper consistency simply by adding flour or water, one or two tablespoons at a time, as the dough comes together, BEFORE the first rise (dough consistency will NOT improve as the dough rises). If you live in a particularly humid area or are finding that you are having to add a lot of flour, try using 1/3 cup less water at first and adding more as necessary.
- After the first rise, dough can be refrigerated for up to five days or frozen for up to a month.
- If you have any problems or questions, Direct Message @mandyliciouschallah on Instagram!