

Sharsheret Challah Recipe Card

This recipe yields 6-8 medium size challahs.

Ingredients

- 2 cups of hot water
- 2 cups of cold water
- 3 packages of dry yeast
- 2 ½ cups sugar
- 5 lbs. bread flour
- 1 Tbsp. salt
- 2 cups of canola oil
- ½ cup honey
- 4 eggs

Glaze with egg and add your favorite topping

Directions

1. Mix the hot and cold water, dry yeast, and ½ cup of sugar together. Place mixture in an oven at 150° F for 10 minutes until the mixture bubbles.
2. Pour the flour into a large second bowl. Add the remaining sugar and salt. Stir.
3. Make a well in the flour, sugar, and salt mixture. Add in the oil, honey, and 4 eggs followed by the yeast mixture.
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 recite the blessing for separating the challah (see back).
7. Form loaves in greased disposable foil pans with the remaining dough.
8. Glaze the loaves with egg and your favorite topping.
9. Bake uncovered at 350° F for 40 minutes.



SHARSHERET



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Blessing for Separating the Challah

Hafrashat Challah is the mitzvah (commandment) of separating a small portion of dough when baking bread, traditionally done when making 5 lbs. of challah. Before separating the dough, say the blessings below. Then take your olive-sized piece of dough, wrap it in foil, and burn it in an oven at 500° F. The separated piece of challah should be burnt so that it is no longer usable.

ברוך אתה ה' אלקינו מלך העולם אשר קדשנו במצותיו וציונו להפריש חלה.
הרי זה חלה.

Transliteration: Baruch Ata A-do-nai Elo-kaynu Melech HaOlam Asher
Kidishanu B'Mitzvotav V'Tzivanu L'Hafrish Challah. Harai Zeh Challah

Blessed are You, Lord our God, King of the Universe, who has sanctified
us with commandments and commanded us to separate Challah.
This is Challah.

Sharsheret Challah Recipe Card

This recipe yields two medium challahs or one large challah.

Ingredients

- 1 cup warm water
- 1 tsp beet powder
- 1 tablespoon of dry yeast
- ½ cup sugar
- ¼ cup canola oil
- 1 large egg
- 1 tsp salt
- 4 cups flour

Extra flour to shape challah

Glaze with egg and your favorite topping

Directions

1. In a large bowl, mix warm water with the beet powder, dissolve yeast into beet/water, add sugar and let stand for 2 minutes.
2. Add oil and egg and mix well. Then add salt.
3. Gradually add flour, 1 cup at a time, mixing after each addition. As the mixture becomes stiff, use floured/gloved hands and knead for several minutes until soft to touch.
4. Cover and let rise for about an hour or until the dough doubles in size.
5. Divide dough into 3 pieces, roll them into smooth strands, and braid. Place the braided challah in greased baking pan/tin. Allow to rise again for 15-20 minutes.
6. To bake the challah:
 - a. Preheat the oven to 350° degrees.
 - b. Brush with eggs and sprinkle with seeds, if desired.
 - c. Bake 35-40 minutes or until brown.



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Sharsheret partners with community leaders, campus coordinators, synagogues, organizations, and individuals to spread the word about our national breast cancer and ovarian cancer programs. Coordinate an event, educate friends and family, and save lives.

Scan the code below or reach out at info@sharsheret.org to start planning your own event!



[sharsheret.org/
sharsheret-events](https://sharsheret.org/sharsheret-events)



February 11, 2026
Join thousands of students, communities and organizations as they generate lifesaving conversations through a wide range of educational and fundraising events. You can make a difference!



Plan a Mah Jongg game or tournament in your community or with your private Mah Jongg group.