

SWEET TASTE OF TORAH

This snack relates to this week's parsha. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Challah

Numbers 15:20



Ingredients:

- 1 egg
- 3 Tbsp. butter
- 3/4 c. milk
- 2 Tbsp. honey
- 1 tsp. salt
- 3 c. bread flour
- 1 Tbsp. dry active yeast

Instructions:

Combine the ingredients in a bread machine pan or bowl in the order listed above. For the bread machine, set the machine to the dough cycle.

For the bowl, knead for 15 minutes then cover. Wait 45 minutes, then knead again for several minutes. Cover again and wait until the bread rises; about 30 minutes.

When the dough is ready, cut into 2 halves and roll them into long pieces. Place them on a cookie sheet. Attach the halves by the end and wrap them. Cover and let rise.

Bake at 350° for 20 minutes.

*You can use the Katan A challah cover craft to place over your bread.