

Rainbow Challah

Challah is a special egg-based bread of Eastern European origin that is central in Ashkenazi Jewish cuisine. It is usually braided and typically eaten on Shabbat and major Jewish holidays.

There are so many different challah recipes that it would be impossible to bring them all together in one place! Many families have a “special recipe” that has been handed down from generation to generation, or a “secret ingredient” that makes theirs unique. Others have vegan, gluten-free, sweet, or savory recipes!

You can also find different types of challahs for different times of year or holidays. Challahs have taken many shapes including braids (three-, four-, six- or even nine-stranded braids are popular), spirals, ladders, ovals, keys, crowns, and even rainbows.

What better way to celebrate a Pride Shabbat than to make a rainbow challah?
Here are some resources that you can use to learn how to bake rainbow challah.

Challah Recipe and Instructions:

If you need a good Challah recipe please check out @Jake Cohen - he is one of our favorite Keshet friends and has a great challah recipe found here:

<https://www.foodnetwork.com/fnk/recipes/jakes-perfect-challah-9893080>

Rainbow Challah Video:

Learn to make Challah with Dan from Great British Bake off and Miz Cracker (another favorite Keshet friend)!

<https://danbeasleyharling.com/bread/rainbow-challah/>

Blessing before baking the challah:

Separating and blessing the challah is a simple process. Form the dough, knead it, and allow it to rise in a large bowl (or two smaller bowls if necessary). Before forming the dough into loaves, separate that olive-sized piece and roll it into a ball. If the dough is divided into multiple bowls, join the pieces for a moment by laying them side-by-side on the counter so they touch.

Holding the piece of challah, say the blessing:

הַעֲסָה מִן חִלָּה לְהַפְרִיֵשׁ וְצִנּוֹ בְּמִצּוֹתָיו קִדְשָׁנוּ אֲשֶׁר הָעוֹלָם מְלַךְ אֱלֹהֵינוּ יְהוָה אֱתָה בְרוּךְ

*Barukh ata Adonai Eloheinu melekh ha'olam asher kidshanu b'mitzvotav v'tzivanu l'hafreesh challah min ha'eesah.**

Blessed are You, God, Ruler of the Universe, who has sanctified us with commandments, and commanded us to separate challah.

Hold the piece of dough and say "*harei zo challah*" (This is challah).

Now you are ready to burn and discard the challah. The most common method is to wrap the dough in aluminum foil and then burn it in the bottom of the oven as it preheats or as the loaves bake. Some people burn the foil-wrapped piece of dough on the flame of a gas range. Others wrap the challah in a napkin or paper towel and discard it without burning

Taken from my Jewish Learning (<https://www.myjewishlearning.com/recipe/taking-challah/>)