

HALLAH RECIPE

Try making your own round hallah for Rosh Hashanah and braided hallah for Shabbat. You can make the dough one day and let it rise overnight in the refrigerator if you like. This recipe yields two medium hallot, or about eight mini-hallot.

Max's Sweet Hallah

- 1 package yeast
 - 1 C very warm water
 - 4 C white flour (plus some extra)
 - $\frac{3}{4}$ C sugar (plus 2 tsp.)
 - 1 $\frac{1}{2}$ tsp. salt
 - 4 eggs
 - $\frac{1}{2}$ C oil or margarine, melted
 - poppy or sesame seeds
1. In a small bowl, mix yeast, 2 teaspoons of sugar and warm water. Set aside in a warm, draft-free place to rise. (The yeast is working if it begins to foam. If the yeast doesn't foam after a few minutes, try again.)
 2. In a large bowl, mix flour, the remaining sugar and salt.
 3. Add 3 of the eggs, oil or margarine, and the yeast mixture. Mix well. Add more white flour as needed to keep the dough from getting too sticky.
 4. Knead the dough on a well-floured surface, until the dough bounces back when you poke it with your finger.
 5. Put the dough in a lightly oiled bowl, turning the dough so it is covered with oil. Cover the bowl with a towel and set it in a warm, draft-free place to rise for 1-3 hours (or in the refrigerator overnight).
 6. Punch the dough down. (If the dough rose in the refrigerator, let it warm up for about an hour first.)
 7. Divide the dough into portions for each child (up to eight portions). Shape the dough. For Rosh Hashanah, roll out into a long snake and coil the snake into a round shape. For Shabbat, roll out into three long snakes and braid them together, or allow children to create their own shapes.
 8. Brush with a beaten egg (mix sugar into the egg for a sweeter finish) and sprinkle with poppy or sesame seeds. Allow to rise for $\frac{1}{2}$ hour.
 9. Bake in preheated oven on a greased cookie sheet for 30-35 minutes at 350 degrees. For mini-hallot, bake for 20 minutes at 350 degrees.

-- Recipe courtesy of Maxine S. Handelman