INGREDIENTS
- Yeast
  2 sachets | ½ oz | 14 grams
- Sugar
  1 cup | 8 oz | 240 ml
- Oil
  1 cup | 8 fluid oz | 240 ml
- 2 Eggs
- Water
  4 ½ cups | 40 fluid oz | 1250 ml
- Flour
  70 oz | 2 kg
- Salt
  2 tablespoons | 1 oz | 40 grams

EQUIPMENT
- 1 very large bowl
- 1 tablespoon
- 1 cup
- 1 fork

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Some have the custom to add the following prayer from Sha’arei Dim’ah before burning or disposing of the challah:

"May it be Your Will, Eternal, our G-d, that the commandment of separating challah be considered as if I had performed it with all its details and ramifications. May my elevation of the challah be comparable to the sacrifice that was offered on the altar, which was acceptable and pleasing. Just as giving the challah to the Kohein in former times served to atone for sins, so may it atone for mine, and make me like a person reborn without sins. May it enable me to observe the Holy Sabbath and the Festivals, [with my husband (and our children)] and to become imbued with its Holiness. May the spiritual influence of the mitzvah of challah enable our children to be constantly sustained by the hands of the Holy One, Blessed is He, with His abundant mercy, loving-kindness, and love. Consider the mitzvah of challah as if I have given the tithe. And just as I am fulfilling this mitzvah with all my heart, so may Your compassion be aroused to keep me from sorrow and pain, always. Amen."

If you have used 1.2kg | 42 oz or more of flour, separate a small piece of dough (approximately 30 grams | 1 oz) and say:

Harei zo challah - This is challah.

Burn the challah by wrapping it in a piece of silver foil and placing it in the oven.

Pour the yeast into your bowl.
Add the tepid water and mix together.
Now add the sugar, oil, salt and eggs.
Add the flour gradually while kneading the dough, adding enough flour until the dough is a little sticky.
Allow the dough to rise for approximately 1-2 hrs with a blanket covering it.

Challah is separated after the flour and liquid are well mixed together, while the dough is still whole, before it has been divided and shaped into loaves.

If the dough has been kneaded in several batches, combine it all in a single bowl. If you have used 1.66kg | 59 oz or more of flour recite the following blessing:

Baruch ata Adonai, Eloheinu melech ha’olam, Asher kideshanu b’mitzvotav v’tzivanu, l’hafrish Challah min ha’isa.
Blessed are you, Lord our G-d, King of the Universe, Who has made us Holy through His commandments, and has commanded us to separate challah from the dough.

Braid your challahs.
Brush with egg.
You can sprinkle with sesame and poppy seeds.
Bake at 180o C | 350o F for about 25 minutes.
Take your challah out and wrap in towels until cool.

Pour the yeast into your bowl.
Add the tepid water and mix together.
Now add the sugar, oil, salt and eggs.
Add the flour gradually while kneading the dough, adding enough flour until the dough is a little sticky.
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