



CHALLAH CLASS

Sunday, August 30

12:00-3:00ish

Congregation Beth Am, 2030 W. Fletcher Ave.

The High Holy Days are almost here, but it's not too late to learn to make a braided round challah for Rosh Hashanah!

The class is open to anyone above bnai mitzvah age, but you should be aware that we will be mixing and kneading *by hand*. If you have physical limitations that would keep you from standing at the counter and hand-kneading for several minutes (possibly as many as ten), this may not be the class for you.

The **fee of \$18** includes all ingredients, and you will leave with not only a beautiful ready-to-bake loaf, but Marilyn Sobel's challah recipe! (Which isn't really *her* recipe—she lifted it from the interwebs—but it's the one she uses, and the secret to the challah that everyone likes so much.)

You will need to bring:

1. A large mixing bowl
2. A large, sturdy spoon. Wooden spoons are great for this purpose. You're going to be stirring flour into stiff dough, so you need one that's up to the task and will be comfortable in your hand.
3. A baking sheet lined with either parchment or a silicone mat.

You will also be using a whisk, a pastry brush, and a bowl scraper. I have multiples of all three and will bring them, but if you have your own, bring it/them.

(If you plan on making challah in the future, you should invest in your own pastry brush for the egg wash, if you haven't already. The whisk and bowl scraper make life easier, but aren't as necessary.)

To sign up, contact Judy Bern at jams33071@gmail.com

Class size will be limited due to available work space in the kitchen, so first come, first served.

Pre-registration and pre-payment are required; your spot in the class is not guaranteed until you have paid.

I don't have Venmo, but I do have PayPal (@marilynsobel), CashApp (\$MarilynSobel), and Zelle (813-727-1180). Or if you catch me *before* services on Friday, I'll take a check.

We will be overlapping Katie Habgood's You Have to Read This. If we get started on time, we should be able to participate in the first part of the event while our dough proofs.