



Rosh Hashana Challah Drops

Makes: 12 servings

Prep Time: 20 minutes Cook Time: 35-40 minutes

Total Time: 1 hour plus rise time 2 hours & 30 minutes

Ingredients

- 2 (0.25 ounce) packages active dry yeast
- 2 tsp sugar
- 2 cup warm water (a little hotter than lukewarm)
- 7 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 tsp kosher salt
- 2 eggs
- 1/2 cup vegetable oil
- 2 egg yolks
- poppyseeds, sesame seeds, sliced almonds for topping

Instructions

Combine yeast, sugar and water. Let sit 5 minutes.

In a stand mixer using dough hook, combine flour, sugar, salt, egg and oil. Add yeast mixture. Beat on medium for 8 minutes. The dough should start to get a little shiny. If it's very sticky add up to 1/4 cup more, one tablespoon at a time.

Gather the dough into a ball; knead until smooth and satiny, about one minute. Place in a greased bowl, turning the ball over so that it has a light coating of oil all over it. Cover with a damp towel. Let it rise in a warm place for 1 & 1/2 to 2 hours or until doubled in size.

Punch down the dough. Weigh it and divide it into 45 pieces (my pieces were 33 grams each).

Roll each piece into a ball and set on a parchment-lined baking sheet.

Once all the balls are rolled, place a cookie cutter in the center of a parchment-lined pizza stone (see Chef's Notes) and place a circle of challah drops around the cutter. Add two more circles of drops around the first circle. Cover with a damp dish towel and let the challah rise for 30 minutes. Preheat the oven to 325°F.

Beat the two egg yolks together and brush them over the challah drops. Sprinkle seeds or almonds as desired.

Bake for 35-40 minutes or until nicely crusted and golden. The bottom should sound hollow when tapped. Let cool.

Chef's Note:

- If you don't have a pizza stone (I didn't have one), use a baking sheet. Your challah won't be perfectly round, but who wants perfection anyhow?
- Figure out the ultimate size of the honey bowl that you will insert in the middle of the challah and match a cookie cutter to that size.
- You may have extra dough or drops after positioning them around the cookie cutter. Don't throw them away...roll them into a long strip and coil each one into a knot, brush egg yolk and bake them with the challah for you to nibble on later!