



## ALEX BARROW'S CHANUKAH CHALLAH

Writing [The Remaking of Corbin Wale](#) compelled me bake challah approximately 5000 times. If reading it makes you crave challah like me, then consider this your reading survival kit!

Challah is sweet, bready magic, even without a love story like Alex and Corbin's. Recipes are nearly all the same, give an egg here or take a tablespoon of sugar there, so feel free to adjust the sweetness or saltiness to your taste. You can add anything you like to your challah—raisins, nuts, etc. I like mine plain, with some coarse sea salt on top, like a pretzel.

This recipe is for one loaf, but you *might* want to double it and freeze the second loaf for when you get to the second half of the book ;)

I hope you enjoy the challah and the book!

## [ALEX BARROW'S CHANUKAH CHALLAH](#)

PREP TIME: 20 minutes

TOTAL TIME: about 4 hours

YIELD: 1 loaf (just double for 2 loaves)

### INGREDIENTS

1 tablespoon active dry yeast (I like instant bc I'm impatient AF)

3/4 cup warm water

1/4 cup sugar

4 cups flour, plus extra for kneading/dusting

1 tablespoon salt

1/4 cup oil (vegetable or olive will work), plus extra to grease a bowl  
3 eggs + 1 extra for an egg wash before baking (4 total)

## METHOD

**1. Dissolve the yeast.** Put warm water in a measuring cup and add yeast and 1 tablespoon of sugar. Stir to dissolve and let stand until you see a frothy layer on top (about 5–10 minutes).

**2. Mix dry ingredients.** In a large bowl, stir together flour, sugar, and salt.

**3. Add wet ingredients.** Make a well in the center of the flour and add the oil, 3 eggs, and the yolk of the 4<sup>th</sup> egg (save the white of the 4<sup>th</sup> egg for your egg wash later). Stir wet ingredients, incorporating a bit of the flour.

**4. Add yeast.** Pour the yeast mixture over the egg/oil and mix with a spoon or spatula until you form a shaggy dough.

**5. Knead.** Dust your counter with flour and turn out the dough. Knead for a few minutes, until the dough is smooth and elastic, dusting with more flour as it gets sticky.

**6. Rise.** Oil a large bowl, put ball of dough in bowl, and cover with a towel. Place somewhere warm and let rise someplace warm, until doubled (about 1 1/2–2 hours).

**7. Roll out.** Separate the dough into either 3 or 6 strands, depending on what kind of braid you want to do. I like 6 because it looks badass—I'll tell you how to braid with 6 in a sec. The strands should be about an inch thick and 16 inches long (but honestly it doesn't matter; just make them all the same thickness

and length-ish).

**8. Braid.** Gather the ropes and pinch together at the top. If making a 3-strand, braid like ... a braid. If making a 6-strand, start at the right side and move the strand like this: over 2, under 1, over 2. This will leave that strand at the far right side of the loaf, parallel to the other strands. Repeat with the strand that's now on the right side, etc. When you run out of length, pinch the strands together.

**9. Second rise.** Line a baking sheet with parchment paper. Lift your braided loaf onto the parchment paper. Sprinkle loaf with a little flour and drape with the towel. Let rise until puffed, about 1 hour. But set your timer for 40 minutes because ...

**10. Egg wash.** ... 20 minutes before baking, preheat the oven to 350. Whisk reserved egg white with a tablespoon of water to make an egg wash. Brush egg wash all over the loaf, making sure to get it in all the cracks of the braid—this will give you a nice brown on top and help keep in moisture. Note: if you want to sprinkle with salt or poppy/sesame seeds, now's the moment.

**11. Bake.** Bake until a deep brown (see pics below). This sometimes takes as little as 35 minutes, but I've had it take as long as 50, so just set the timer for 30 minutes and if it's not ready, check every 10 minutes after that. I have no idea why I've had such variation in bake times. Look, I have no idea how science works. If your challah is browning unevenly, turn it halfway through baking.

**12. EAT THAT MOFO.** Uh, I mean, let your challah cool

responsibly before you stuff that shiz in your mouth. I like to eat mine spread with salted butter, but consume however you wish. I'm just saying: when you make people challah french toast they kind of have to love you.

Want some more Chanukah recipes? Check out my [Pinterest board](#) for *The Remaking of Corbin Wale*!



Roan Parrish lives in Philadelphia, where she is gradually attempting to write love stories in every genre.

When not writing, she can usually be found cutting her friends' hair, meandering through whatever city she's in while listening to torch songs and melodic death metal, or cooking overly elaborate meals. She loves bonfires, winter beaches, minor chord harmonies, and self-tattooing. One time she may or may not have baked a six-layer chocolate cake and then thrown it out the window in a fit of pique.

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