

## *Howard Kosovske's High Holy Day Bread Machine Challah*

(Serves: about 24; makes one 2# loaf, or two 1# loaves, or four ½# loaves)

### Ingredients:

**20 oz (567 g) bread flour, divided, including optional 3 tsp gluten**  
**¾ + 1/32 tsp instant yeast, divided**  
**5 oz (142 g) potato or spring water**  
**2¾ oz (78 g) orange juice, including 5g optional orange blossom water**  
**1¾ oz (50 g) (¼ cup) sunflower oil**  
**1½ oz (43 g) (2 tbsp) honey**  
**2 room temperature eggs**  
**2 tsp orange zest**  
**1½ tsp salt**  
**⅛ tsp ascorbic acid (optional)**  
**⅓ cup coarsely-chopped dates\***  
**⅓ cup raisins\***  
**glaze: 1 room temperature egg**

\*or ⅔ cup of fruit divided equally between raisins and chopped dates, apricots, and prunes.

### Poolish:

**5 oz (142 g) bread flour**  
**1/32 tsp instant yeast**  
**5 oz (142 g) potato or spring water (110° - 115° degrees)**

Whisk flour and yeast together. Put ingredients into bread machine pan. Program the bread machine for 6 minutes knead. Start the machine.

When the machine stops, cover the pan with Saran wrap, and let it sit in the unplugged machine for 18-20 hours.

### Dough:

In a separate bowl, whisk together the following:

**15 oz (425 g) bread flour including optional 3 tsp gluten**  
**¾ tsp instant yeast**  
**⅛ tsp ascorbic acid (optional)**

Remove the Saran wrap from the machine pan. Add to the pan above the poolish the whisked flour including optional 3 tsp gluten, yeast, and optional ascorbic acid.

Then add to the machine pan the rest of the ingredients in this order:

**2¾ oz (78 g) orange juice (roughly 80° degrees), incl. optional 5g optional orange blossom water**  
**1¾ oz (50 g) (¼ cup) sunflower oil**  
**1½ oz (43 g) (2 tbsp) honey**  
**2 room temperature eggs**  
**➡ 2 tsp orange zest**  
**1½ tsp salt**

Program the machine for a **12 minutes preheat, 14 minutes knead**. Replace pan and start the machine.

**Add, at the beep:**

$\frac{1}{3}$  cup coarsely-chopped dates

$\frac{1}{3}$  cup raisins

**\*or  $\frac{2}{3}$  cup of fruit divided equally between raisins and chopped dates, apricots, and prunes.**

When the machine cycle concludes, remove the pan from the machine, and transfer the dough to a lightly-oiled bowl, cover it with Saran wrap and let it rise in the refrigerator for approximately 16-20 hours.

Remove the dough from the refrigerator and let it sit out on the counter for an hour. Remove the dough from the bowl, gently degas it, and then cover it (with a large inverted bowl), and let it rest for 15 minutes.

Shape the loaves (in any appropriate High Holy Day shapes), place them on a baking sheet covered with parchment. Let them rise, covered with a towel, for 45 minutes to an hour, or until they double in size.

Glaze the loaves with the remaining egg.

Bake for 25 – 30 minutes at 350°F (If the loaves are browning too fast, cover them with aluminum foil for the last 15 minutes).

The bread is done when the golden challot reach 190° internal temperature (by an instant-read thermometer) or sound hollow when tapped.

Challot may be frozen. Thaw at room temperature for 2½ - 3 hours before using. Right before they are to be used, spray the loaves (with a mister that has only been used for water!) and heat in a 275° oven for 7-10 minutes (depending on the size of the challot). The crumb will be fluffy

(High Holy Days 2016)