

RECIPES FOR PAULA SHOYER'S CLASS.
MAKE THE DOUGH AHEAD OF TIME IF YOU WOULD LIKE TO SHAPE AND BAKE
ALONG WITH HER.

Classic Challah

makes 2 large braided challahs or 3 medium ones

Equipment

Dry measuring cups and spoons
2 liquid measuring cups
large mixing bowl
2 medium bowls for filling, one heatproof to use in microwave
Stand mixer with dough hook or hand mixer
Whisk
2 Silicone spatulas
small bowl
pastry brush

Ingredients

2 envelopes dry yeast (1/2 ounce, 4 ½ teaspoons)
1/3 cup warm water
½ cup canola or vegetable oil, plus 1 teaspoon to grease bowl
1 tablespoon salt
¾ cup plus 1 teaspoon sugar, divided
1 cup boiling water
½ cup cold water
3 large eggs
6 ½ - 7 cups bread flour

In a measuring cup, dissolve the yeast in 1/3 cup warm water and mix in a teaspoon of sugar. Let sit until thick, for about 10 minutes.

Meanwhile, pour oil, salt and ¾ cup sugar into a large bowl. Mix with a whisk or wooden spoon. Add 1 cup boiling water and mix to dissolve the sugar and salt. Add the 1/2 cup cold water and mix again. Beat the eggs in a small bowl and add to the oil mixture, reserving 1 tablespoon to brush on top of the loaves. Place the reserved egg into the fridge.

When the yeast mixture is thick and bubbly, add to the bowl and stir. Add 6 cups of the flour, one cup at a time, and mix well. Add another ¼ cup of flour and mix in. When it becomes hard to mix in the bowl, place dough on a floured surface and add more flour, a few tablespoons at a time, and knead into the flour just until it is smooth. You may not use up all of the flour. Just add flour until when you rub your hand across the dough, it doesn't stick.

Place the 1 teaspoon oil in the bowl and rub around. Return the dough to the bowl, rub the oil on your hand on top of the dough, and cover with plastic or a clean dishtowel. Let rise for one hour. Shape as desired. Place on a baking sheet and let rise for 45 minutes.

Preheat oven to 350°F. Brush the top and sides with the egg mixed with a little water. Bake for 30 to 35 minutes, or until golden.

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Chocolate Babka

Makes 2 loaves or one loaf and about 30 bites

Equipment

Dry measuring cups and spoons

liquid measuring cup

1-2 8-inch loaf pans

mini or regular size muffin tins to make 48 bites, mini muffin liners, or regular size liners if using regular size tin

large mixing bowl

2 medium bowls for filling, one heatproof to use in microwave

Stand mixer with dough hook or hand mixer

Whisk

2 Silicone spatulas

Plastic wrap and parchment paper

Rolling pin

Small bowl

Pastry brush

Flat blade knife

Ingredients

Dough

1/3 cup warm water

2 envelopes dry yeast (1/2 ounce, 4 ½ teaspoons)

1/3 cup, plus 1 teaspoon sugar, divided

3 cups plus 1 tablespoon all-purpose flour, plus extra for sprinkling

¼ teaspoon salt

¼ cup canola, sunflower or other mild oil

6 tablespoons butter, margarine or coconut oil

1 ½ teaspoons pure vanilla extract

2 large eggs, plus 1 for glazing

Chocolate Filling

8 ounces bittersweet chocolate, chopped

3 tablespoons sugar
1/3 cup dark unsweetened cocoa
3 tablespoons sunflower or other mild oil
1 1/4 cups chocolate chips or 1 cup mini chocolate chips

Cinnamon Filling

3/4 cup light brown sugar
1 tablespoon ground cinnamon
6 tablespoons butter, margarine or coconut oil, at room temperature
1 tablespoon sunflower or other mild oil
1 teaspoon pure vanilla extract

In a liquid measuring cup, place the water, yeast and teaspoon sugar. Mix and let sit for 10 minutes or until thick and foamy.

Into your mixing bowl place the 1/3 cup sugar, flour, salt, oil, butter, margarine or coconut oil, vanilla and eggs. When the yeast is bubbly, add the mixture to the bowl. Combine by hand or use a dough hook in a stand mixer until all the ingredients are mixed in. Knead the dough for another two minutes. Cover bowl with plastic and let rise for 1 1/2 or 2 hours, or until the dough is spongy.

Preheat oven to 350°F. To make the chocolate filling, place the chopped chocolate into a microwave-safe bowl and heat for 1 minute and mix. Heat for another 45 seconds and mix again. Heat for another 30 seconds and mix and, if not melted, heat for another 15 seconds. You may also melt the chocolate over a double boiler. Add the sugar, cocoa and oil and mix well. Place the bowl into the freezer for 5 minutes to firm up a little.

Whisk again.

To make the cinnamon filling, place the brown sugar, cinnamon, butter, margarine or coconut oil, oil and vanilla into a bowl and mix well.

Inside Out Babka: Grease two 8-inch loaf pans with spray oil. Divide dough in half. Place a piece of parchment paper about 20 inches long on your counter and sprinkle with a little flour. Place one piece of the dough on top and sprinkle with a little more flour. Roll the dough into a 12 X 16-inch rectangle so that the long side is facing you. Spread 1/2 of the chocolate filling, about 1/2 cup, all the way to the edges. Sprinkle 1/2 of the chips over the chocolate filling and roll up the long way. Roll the parchment paper over the roll and roll up. Place into the freezer for 5 minutes while you roll the second piece of dough as you did the first. Place into the freezer.

Remove the first roll from the freezer and unwrap onto the parchment paper with the seam of the roll on the bottom. Use a large knife to slice the roll in half the long way.

Turn each half so that the cut sides face up. Lay one over the other to form an "X."

Twist the two strands around each other, keeping the cut side facing up. Tuck the ends under the loaf so that they slightly overlap each other in the center. Place into the prepared pan and press down slightly. Repeat for the second roll. Beat the remaining egg in a bowl and brush on top of the loaves.

Bake for 35 minutes, or until medium-browned. Let cool for ten minutes and then run a knife around the edges. Remove from the pan onto a cooling rack and let cool for another 15 minutes. Enjoy warm or at room temperature.

Classic twist: Grease two 8-inch loaf pans with spray oil. Divide dough into four pieces. Roll each piece into a large, thin rectangle. Spread $\frac{1}{4}$ of filling, sprinkle with $\frac{1}{4}$ of the chocolate chips and roll tightly the long way. When you have two rolls, twist them together, seam side down. Tuck the ends underneath and place into the loaf pan. Repeat for the other two pieces of dough. Brush the tops of the loaves with beaten egg. Bake at 350°F for 45 minutes. Cool for 20 minutes and then remove from pan.

Wreath: Shape the inside out babka and place onto a parchment-lined baking sheet. Turn the ends towards each other to create a wreath and then tuck them in. Bake at 350°F for 25 to 30 minutes.

Babka Bites: divide dough into 3 and roll each piece about $\frac{1}{4}$ -inch thick into a rectangle. Spread $\frac{1}{3}$ of the filling on top and sprinkle $\frac{1}{3}$ of the chips on top and roll up the long way. Use a flat knife to cut into $\frac{1}{2}$ inch slices and place them, cut side up, into a mini muffin tin lined with a paper liner. You can also place them into a regular size paper liner and then into a regular size muffin pan. Bake at 325°F for 18 minutes or until lightly golden.

Cupcakes: Prepare as you would the babka bites and then after you assemble and slice the rolls, place 4 slices into a lined muffin cup, arranging the pieces in different directions. Bake at 350°F for 25 to 30 minutes, or until lightly browned.

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Cookbooks

The Kosher Baker

The Holiday Kosher Baker

The New Passover Menu

The Healthy Jewish Kitchen

The Instant Pot Kosher Cookbook, February 2021