# L E S S O N

| Student's Name Parent's Signature | znature |
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## NEW WORD

hallah, braided bread

NEW LETTER

het "h" as in "Bach"

Now Read & Read Again

- י טַכָּ טַבִּי טַעַ בָּט אַח גַּט
- י קל חיל חַד קשׁ חִישׁ חִימִי בּי
  - ז לַט אַט הָט לָח אָח חַוֹּע פֿע
- ⁴ חַבָּה שָׁכַח חָבִיב חֲבֶל חָתָן לְקַח
- ז חַלָּה חָלִיל וֹצְחַק אַחַת חָצִיר חָנָן
- פּ מִנְחָה חֲמִשָּׁה שִׁלְּחָה חִירִיק בְּחַרְתָּ
- ר בַּוֹבֶלֶן הָבַוְבֶלֶן שַׁחֲרִית חֲתִימָה חֲדָשָׁה
  - הַחַלָּה הַבְּרָכָה חַלָּה לְשַׁבָּת הָרַחֲמָן

## BEYOND THE BOOK

## Making Hallah

Making hallah is a wonderful way to bring Shabbat into your home. Below is a simple hallah recipe you can make together.

## Hallah Recipe

2 packages dry yeast 2½ cups warm water ¼ cup sugar 2 teaspoons salt ⅓ cup light oil 4 eggs, lightly beaten

harahaman

8-9 cups flour

1 egg mixed with 1 tablespoon water Poppy or sesame seeds (optional)

- In a large bowl, sprinkle yeast over warm water and allow to dissolve. (The yeast activates best if 1 Tbsp of the ¼ cup of sugar is added to the warm water.) Wait 5 minutes before adding the other ingredients.
- Add sugar, salt, and half the flour. Mix well.
- 3. Stir in the eggs and oil; add the remaining flour slowly.
- 4. Knead the dough for 10 minutes on a board sprinkled with flour. If dough is too moist, add a little more flour.
- 5. Put dough in a large bowl, brush with oil, cover, and let rise for 1 hour.
- Braid dough into two loaves: Divide dough in half. Divide each half into 3 portions. Roll each portion into a

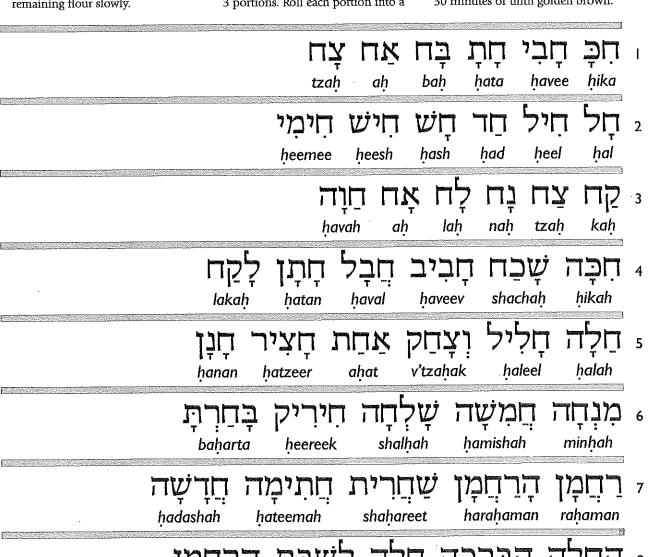
smooth rope. Braid the ropes together starting from the center and working out to each end. Tuck the ends under and place on a greased baking sheet. Cover with a towel and let rise for 1 hour.

- 7. Brush with beaten egg and sprinkle with seeds if desired.
- 8. Bake in a preheated oven at 375° for 30 minutes or until golden brown.

hab'rachah

halah

hahalah



ľshabat