

A GIFT FOR YOU



100% cotton. Wash in cold water. Line dry. WASH BEFORE FIRST USE  
or spread a plastic bag or wrap over dough before covering with cloth  
to keep it looking new.

*Because we feel that our meals are not complete unless there is enough to go around,  
half of all dough cover profits are donated to help those in need put bread on their tables too.*

**WWW.BESTDRESSEDREAD.COM**

## **5 STAR WATER CHALLAH**

5 lb flour	1 1/2 cups sugar
5 cups warm water	1 1/4 cups oil
4 Tablespoons yeast	1 1/2 Tablespoons salt

Optional: Egg for brushing Challahs

Pour lukewarm water – should feel warm to the touch – into large mixing bowl and sprinkle yeast over water. Add sugar & let mixture stand for seven minutes. Add oil and salt plus half the flour and mix for five minutes. Then add remaining flour and knead for 10 minutes. Allow dough to rest for five minutes. Then knead for two more minutes and transfer dough to large mixing bowl.

Spray top with cooking oil and turn to coat both sides. Cover dough with your Dough Cover. \* (Tip: Spread plastic wrap over the dough before covering to keep your cover clean and fresh.) Set dough in a warm place and allow to rise for one hour or until doubled in bulk.

Divide into four pieces for large Challahs or six pieces for small Challahs. Form Challahs and let rise for 45 minutes. Preheat oven to 350° F. Optional: Brush Challahs with beaten egg and sprinkle your choice of toppings. Bake in preheated oven, for one hour rotating trays halfway through baking.

\* Remember to snap a photo :) and email it to [bestdressedbread@gmail.com](mailto:bestdressedbread@gmail.com).

[Adapted from The Bais Yaakov Cookbook.]

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TO

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FROM

*This large, square 100% cotton Artisan Dough Cover  
is specially designed to cover rising dough.*

*Enjoy!*

**BAKE THE WORLD A BETTER PLACE**