

# Vegan Challah: The Perfect Bread for Every Occasion



**Vegan Challah Basics** by Recipe Junkies

★★★★☆ 4.4 out of 5

Language : English

File size : 11451 KB

Screen Reader : Supported



Print length : 19 pages

Lending : Enabled



Challah is a traditional Jewish bread that is typically braided and topped with poppy seeds or sesame seeds. It is a popular bread for Shabbat and other Jewish holidays, but it can also be enjoyed any time of year.

Traditional challah bread is made with eggs and dairy, but there are many vegan challah recipes available that use plant-based ingredients instead. Vegan challah is just as delicious and versatile as traditional challah, and it can be enjoyed by people with all types of dietary restrictions.

In this guide, we will teach you how to make the perfect vegan challah. We will cover everything you need to know, from ingredients to step-by-step instructions.

## Ingredients

To make vegan challah, you will need the following ingredients:

\* 3 cups all-purpose flour, plus more for dusting \* 1 tablespoon sugar \* 1 teaspoon salt \* 2 teaspoons active dry yeast \* 1 cup warm water (105-115 degrees F) \* 1/4 cup vegan butter, melted \* 1/4 cup vegan milk \* 1 tablespoon flaxseed meal \* 3 tablespoons water \* Poppy seeds or sesame seeds, for topping (optional)

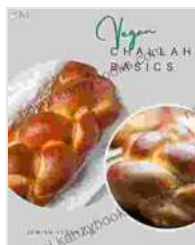
## Instructions

1. In a large bowl, whisk together the flour, sugar, and salt. 2. In a small bowl, whisk together the yeast and warm water. Let the yeast sit for 5 minutes, until it becomes foamy. 3. Add the yeast mixture to the flour mixture and stir until a dough forms. 4. Turn the dough out onto a floured surface and knead for 5 minutes, until it becomes smooth and elastic. 5. Form the dough into a ball and place it in a greased bowl. Cover the bowl with plastic wrap and let the dough rise in a warm place for 1 hour, or until it has doubled in size. 6. Punch down the dough and divide it into 3 equal pieces. 7. Roll each piece of dough into a rope about 18 inches long. 8. Braid the three ropes of dough together and place the braid on a greased baking sheet. 9. Cover the braid with plastic wrap and let it rise in a warm place for 30 minutes, or until it has doubled in size. 10. Preheat the oven to 350 degrees F (175 degrees C). 11. In a small bowl, whisk together the flaxseed meal and water. Let the mixture sit for 5 minutes, until it becomes gel-like. 12. Brush the challah with the flaxseed gel and sprinkle with poppy seeds or sesame seeds, if desired. 13. Bake the challah for 25-30 minutes, or until it is golden brown and cooked through. 14. Let the challah cool on a wire rack before slicing and serving.

## Tips

\* For a sweeter challah, add an extra tablespoon of sugar to the dough. \* For a richer challah, use 1/2 cup of vegan butter instead of 1/4 cup. \* If you don't have any flaxseed meal, you can substitute 1 egg replacer for the flaxseed gel. \* Challah can be stored at room temperature for up to 3 days. You can also freeze challah for up to 2 months. To freeze challah, wrap it tightly in plastic wrap and place it in a freezer-safe bag.

Vegan challah is a delicious and versatile bread that can be enjoyed by people with all types of dietary restrictions. It is perfect for any occasion, from Shabbat dinners to holiday gatherings. With this comprehensive guide, you can learn how to make the perfect vegan challah every time.



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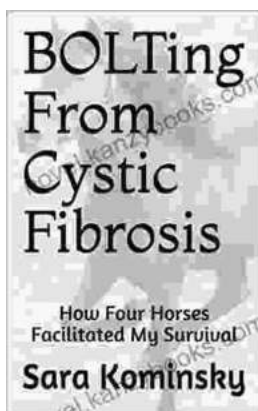
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