

Challah Bake Along

with artist Rob Shostak and Lauren Schreiber Sasaki

We are so excited to bake along with you, talk about art, make some challah, and create beautiful parchment prints for @ParchmentProject. For this Bake Along, we will be using Molly Yeh's recipe which makes a very forgiving dough that is easy to braid and adapt with your own flavours.

Click here for
Molly Yeh's
Challah Recipe

Ingredients

Please have your ingredients
measured and ready before the event

2 1/4 teaspoons	Active dry yeast or instant yeast
3/4 cup (170g)	Warm water
1/2 teaspoon + 2 tablespoons (25g)	Granulated sugar
3 3/4 to 4 cups (450g to 480g)	Unbleached all-purpose flour
1 teaspoon (6g)	Salt
2	Large eggs
1	Egg yolk lightly beaten with 1 tablespoon sugar
1/3 cup (67g)	Vegetable oil
2 tablespoons (43g)	Additional sweetener like sugar, honey, molasses or maple syrup
1/4 teaspoon	Toppings such as flaky sea salt, sesame seeds, za'atar, anything goes!



Tools and Materials

- 3 Bowls (small, medium, large)
- 1 Wooden spoon for mixing
- 1 Sheet white parchment paper (around 10" x 15")
- 1 Baking sheet

Learn how you can be a part of the
upcoming artwork by Rob Shostak for
FENTSTER by mailing in the parchment
paper from your challah bakes
bit.ly/bakeachallah

Click here
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to mail in your
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