Challah in a Bag
by Jamie Geller

Ingredients:

- 1 tablespoon of active dry yeast
- 1 cup warm water
- 3 tablespoons white sugar
- ½ tablespoon salt
- ⅓ cup canola oil
- 3 cups all-purpose flour + ¼ cup
- 1 egg for basting (Optional. For vegan challah, substitute olive oil)
- Sesame seeds for topping (or everything mix)

Preparation:

1. In a 1-gallon zip-top bag add the yeast, water, sugar, salt, oil, and 3 cups of flour.

2. Give the bag a little shake. Don't work too hard- remember, it's lazy challah! (Note: Beth incorporated the ingredients together a little)

3. Place the bag in a bowl of warm water for 30 mins.

4. Remove from bowl, shake, release air from the bag, and place on the table for 1 hour. Flip bag every 20 mins. The dough should be very wet. It will start to bubble and self-knead.

5. After the 1-hour, add ¼ cup flour and give the bag another shake. This makes the dough not stick to the bag.

6. Leave the bag for 1 hour and 30 mins to rise. It should still be wet dough. If it's not rising, flip it over and knock it down. If the dough is wet, the recipe will turn out amazing.

7. Preheat oven to 300°F/150°C.

8. On a well-floured surface, separate the dough and stretch out 3 strands. Braid. (This is where you'd add the stuffing if using)

10. Bake on a non-stick tray for 40 mins or until golden on top.

11. Set on a rack until cooled. (or don't wait, pull off a chunk, butter it, and don't look back-Beth)

**Mushroom, Leek, & Za'atar stuffing: (from Shuk by Admony & Gur)**

1 Tbl. olive oil

1 leek, white, and light green parts only, diced

5 oz. cremini mushrooms, sliced

1 TBL. plus 1 teaspoon Za'atar

kosher salt

In a large skillet, sauté leek in olive oil until soft and light golden and almost dry, about 7 minutes. Add the mushrooms and cook, stirring frequently until they are deep golden and almost dry, (Mushrooms are 90% water and you don't want any moisture soaking the dough) for about 20 minutes. Remove from heat and stir in za'atar & salt. This is delicious on rice or as a side with a meal, too.-