# the Shabbox

a JIY project of JOI

JIY: JewItYourself

a program of Aish of the Rockies

## Challah Crate

## Challah Plate Making

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## What's Included:

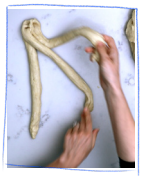
# Braid Your Own Challah!

### STEP 1

Preheat oven to 350. Roll out each container of dough into ropes and pinch them together on top.

### STEP 2

Cross the left section over the middle section. The left section is now in the middle. What used to be the middle section is now on the left.



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### STEP 3

Cross the right section over the new middle section. The right section is now the middle section. Continue alternating right and left sides.

### STEP 4

Place challah on greased pan . Cover and let rise for 1 to 2 hours. After it rises, bake at 350 for 15-20 minutes. If you'd like you can brush with and egg wash and top your challah with sprinkles or a crumb topping right before baking. See video for more details.

# In this crate...

Challah Plate

## Spiritual Bread

The bread we eat on Shabbat represents the spiritual bread-like food (manna) that Hashem provided for the Jewish people in the desert.

Since they received a double portion of manna before Shabbat, we have two complete loaves at every meal. This food typically fell from day to day and could not be stored up. Because it was not able to be collected on Shabbat they received a double portion on Friday.

This taught the Jewish people to trust in Hashem. We too, remember this message of trust in Hashem when we eat our Challah every week.

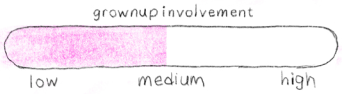
The plate that we are making today that goes under the challah (in combination with the cover on top) represents the protective layer of dew that miraculously surrounded the manna to keep it fresh and pure.

What makes challah "challah?" Many people think its the braided shape. This cannot be true since many people make challah without braiding it at all. It's not the recipe either. Whether you have sour dough, chocolate chip or sweet honey challah it is still challah, so what makes challah, "challah?"

The word 'challah' comes from the special mitzvah that we perform when setting aside a special portion of the dough. It used to be given to the cohen in the Temple. Even though we can no longer bring our challah to the Temple to give to the cohen, we still take challah whenever we make bread and set it aside as holy.

In truth, challah is not really the yummy bread we eat on Shabbat. It is the part we don't eat and set aside. We call our bread challah to emphasis how much we value the mitzvah. We don't do the mitzvah so we can eat this treat, we make and eat the challah so we can do the mitzvah!

# Challah Plate

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## You will need:

## STEP 1

Flip the glass tray over with the circular spacers facing upwards.

## STEP 2

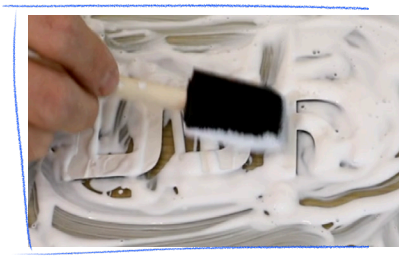
Place the letters that spell Shabbat backwards and upside down (with the shiny side facing down)

## STEP 3

Apply a thin layer of mod-podge and carefully brush to spread over the surface of the glass.

## STEP 4

Carefully dab over the letters to try not to move them from their place.



## STEP 5

Layer pieces of tissue paper all over the glass covering the letters.

## STEP 6

Finally add another layer of mod-podge. Brush in one direction until covered. Let dry.