

**SHINE A LIGHT
SHABBAT -
JAKE COHEN'S
PERFECT
CHALLAH RECIPE**

ONETABLE


SHINE
ALIGHT
SHABBAT


In partnership with OneTable and Shine A Light, we're thrilled to present cookbook author and nice Jewish boy **Jake Cohen's Perfect Challah recipe** to bake for your Shine A Light Shabbat on Friday, December 8.

When you think of Jewish food, a few classics come to mind: chicken soup with matzo balls, challah, maybe a babka if you're feeling adventurous. But as food writer and nice Jewish boy Jake Cohen demonstrates in his stunning debut cookbook, Jewish food can be so much more. In *Jew-ish*, he reinvents the food of his Ashkenazi heritage and draws inspiration from his husband's Persian-Iraqi traditions to offer recipes that are modern, fresh, and enticing for a whole new generation of readers. *Jew-ish* is a brilliant collection of delicious recipes, but it's also much more than that. As Jake reconciles ancient traditions with our modern times, his recipes become a celebration of a rich and vibrant history, a love story of blending cultures, and an invitation to gather around the table and create new memories with family, friends, and loved ones.



JAKE'S PERFECT CHALLAH

Yield: Makes 1 Large Loaf

Prep Time: 40 Minutes, Plus 2 Hours 30 Minutes Proofing Time

Cook Time: 35 Minutes

Ingredients:

- 1 cup water, heated to 115°F
- ½ cup (100g) granulated sugar
- 1 (¼-ounce) packet active dry yeast (2¼ teaspoons)
- 6 tablespoons vegetable oil, divided
- ¼ cup honey
- 4 large eggs, divided
- 5½ to 6 cups (745g to 810g) bread flour, plus more for dusting
- 2 teaspoons kosher salt
- 1½ teaspoons assorted seeds, such as sesame, fennel, poppy, nigella, and/or cumin, for garnish
- Flaky sea salt, for garnish



STEP ONE: In the bowl of a stand mixer fitted with the whisk attachment, mix the warm water and 2 tablespoons of the sugar to dissolve, then sprinkle the yeast over the top. Let stand until foamy, 5 to 10 minutes. Add the remaining 6 tablespoons sugar, 4 tablespoons of the vegetable oil, honey, and 3 of the eggs, then whisk on medium speed until incorporated.

STEP TWO: Switch to the dough hook. Add 5½ cups flour and the salt to the mixture in the bowl and, beginning on low speed and gradually increasing to medium, knead until a smooth, elastic dough forms, 3 to 4 minutes. (Your dough will be tacky but shouldn't be sticky. If it's sticky, mix in additional flour, a few tablespoons at a time, until tacky.) Transfer to a lightly floured work surface with floured hands and continue to knead by hand, dusting with flour as needed, until a very smooth ball forms, another 3 to 5 minutes. (Alternatively, if you make this dough entirely by hand, it will require about 10 minutes of kneading on a clean work surface after incorporating the flour.) Grease a medium bowl and your hands with the remaining 2 tablespoons of vegetable oil and add the dough ball, turning gently to coat. Cover with plastic wrap or a kitchen towel and set aside in a warm place until doubled in size, 1½ to 2 hours.



STEP THREE: Transfer the dough to a clean work surface and divide into 6 equal pieces. Roll each into a long rope, about 18 inches in length and slightly thicker at the center and thinner at both ends. Lay out all the ropes vertically, then link the top of each rope and pinch together to seal, tucking the sealed end under itself slightly.

STEP FOUR: Take the outer two ropes and cross them over each other to switch places, crossing the rope from the right under the rope from the left. Take the farthest rope on the right and cross it over to be in the middle (with 3 ropes on the left of it and 2 ropes on the right). Then, take the second rope from the left and cross it all the way to the far right. Now, take the farthest rope to the left and move it to the middle (with 2 ropes on the left of it and 3 ropes on the right). Take the second rope from the right and cross it all the way to the far left. Repeat this process until there are no more ropes to braid, then pinch the ends and tuck them under the end of the challah. (See instructions below.) Using your hands, carefully transfer the challah to a parchment-lined half sheet pan, placing it on a diagonal.



STEP 5: Beat the remaining egg and brush liberally on the challah. Let the challah rise again, uncovered, until doubled in volume, about 1 hour.

STEP 6: Preheat the oven to 350°F.

STEP 7: Brush the challah again with the remaining beaten egg, then sprinkle with the seeds and a heavy pinch of flaky salt.

STEP 8: Bake, rotating the pan halfway through the cooking time, for 35 to 40 minutes, until the challah is golden brown and has reached an internal temperature of 190°F. Remove from the oven and let cool completely before slicing. Serve the challah the same day you bake it.



Braiding

1. Lay out all the ropes vertically, then link the top of each rope and pinch together to seal, tucking the sealed end under itself slightly.
2. Take the outer two ropes and cross them over each other to switch places, crossing the rope from the right under the rope from the left.
3. Take the farthest rope on the right and cross it over to be in the middle (with 3 ropes on the left of it and 2 ropes on the right).
4. Take the second rope from the left and cross it all the way to the far right.
5. Take the farthest rope to the left and move it to the middle.
6. Take the second rope from the right and cross it all the way to the far left.
7. Return to step 3 and repeat until all the dough is braided, then pinch the ends to seal and tuck the sealed end under.

Note: I love serving up one ornate challah at Shabbat, but if you're keen on serving two for tradition, you can easily split this dough in half before dividing it into balls, rolling, and braiding. They can be baked on the same half sheet pan—just be sure to space them at least 4 inches apart.



JAKE COHEN

Jake Cohen is a 2x New York Times bestselling cookbook author, nice Jewish boy from NYC, and OneTable board member. After working in some of NYC's best restaurants and test kitchens, he wrote his first book, [Jew-ish](#), about his love of modern Jewish cooking and baking. His sophomore book, [I Could Nosh](#), was published in September 2023. Jake and his recipes have been featured on Rachael Ray, The Drew Barrymore Show, Live with Kelly and Ryan, Good Morning America, and the Food Network and in the New York Times, Food & Wine, The Wall Street Journal, Bon Appetit, and Forbes (making the 30 Under 30 list in 2022 for Food & Drink), among others. When he's not posting challah-braiding videos and recipes on his Instagram and TikTok (@jakecohen), he's eating around New York City with his husband Alex.



WHAT IS SHINE A LIGHT?

[Shine A Light](#) is an award-winning, convening platform for organizations, companies, communities and individuals to unite in shining a light on antisemitism in all its modern forms.. Fueled by an unprecedented coalition of more than 100 North American Jewish and non-Jewish organizations from across the United States and Canada, Shine A Light draws its symbolism from Chanukah, the notion that one light can dispel the darkness of hate, and encourages Jews and allies to speak up and send a message that antisemitism, in all its modern forms, has no place in our communities or society.



BON APPÉTIT

ONETABLE


SHINE
ALIGHT
 SHABBAT