MAKING CHALLA

Six-Braid Challa for Shabbat

It is a non-binding custom to braid *challa* as a reminder of the 12 showbreads (*lechem ha'panim*) in the *Temple* that were changed each *Shabbat*. Proper practice is to braid each *challa* from six pieces of dough, as there were two columns of six loaves each.

NOTE Since these showbreads were not changed on *Rosh Hashana* and *Jewish festivals*, we may use round *challot* for those holidays (unless they fall on *Shabbat* or the holiday is *Passover*!).

NOTE Sectional *challa* should be made from six pieces but counted as one loaf: you may not separate the rolls of a "pull-apart" *challa* and count them as multiple loaves.

Breaking Apart Challot Baked Together

If you bake several units of dough in one pan and they expand into each other, you may not break them apart after baking and use them as separate *challot*. If they only slightly touch each other, you may separate them and use them as individual *challot*.

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