## 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 <u>Rosh Hashana</u> and <u>Jewish festivals</u>, 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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